

Cabernet Sauvignon, Reserve 2022

Origin

Wine region: Lower Austria
Village: Fels am Wagram

Vineyard & Soil

From the various vineyard sites in Fels am Wagram, with deep loess soils on terraces between 200–300 m above sea level, and partly on sandy-gravel soils at the edge of the Wagram

Vinification

As a late-ripening variety, Cabernet requires a bit more of everything: higher grape ripeness, warmer fermentation temperatures (around 32 °C), and longer maceration periods of up to three weeks. The proportion of new barrels in the barrique aging ranges from one-third to almost half. It matures for approximately 18 months before bottling.

Tasting Notes

Spicy-mineral character on the nose: coffee, brick, and graphite, with blackcurrant in the background. On the palate, very intense dark cassis fruit, ripe pepper, and cocoa, expressing a true sense of terroir. Long-lasting finish, with tannin reserves that provide structure and aging potential.

Analytics

Alcohol: 14,0 % Vol.
Residual sugar: 1,0 g/l
Acidity: 5,1 g/l
Energy: 80 kcal/337 kJ

Recommendation

After two years of bottle aging, with ample potential for 6–10 years. As a food companion, this Cabernet pairs well with game dishes such as venison and red deer, grilled dark meats like lamb, and classic beef steaks.



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