

## Reserve 2012

---

Grape variety: 50 % Merlot - harvest 27.09.2012  
25 % Cabernet Sauvignon - harvest 05.10.2012  
25 % Blaufränkisch - harvest 03.10.2012

Vineyards: Reitacker - planted 2003  
Ungerberg - planted 2000  
Altenberg - planted 2005

Harvest: Manual selected

Vinification: Spontaneous alcoholic and malolactic fermentation  
in open vats.  
31 days on the skins

Maturation: 28 months in small oak barrels.

Bottled: 18.08.2015

Tasting Note: Dark ruby with black core, fragrance of lilac, cool  
dark berry, discreetly smoky.  
Savoury, cool berry fruit, tightly woven, juicy tannin;  
fine, powerful finish with nice potential for  
development.

Recommendation: In combination with roasted or grilled boar with  
spicy side dishes.

EAN Codes 0.75/l bottle 9120015604084  
6 bottle box 9120015604060

Inspection nr.: N 2569/15  
Quality category: Qualitätswein  
Alcohol: 13,5. %vol  
Acidity: 4,9. g/L  
Residual sugar: 001,0. g/L  
Must weight: 24,0. brix  
Sugar-free extract: 30,5.g/L  
Specific gravity: 0,9944



---

### Accolades:

92 points	Falstaff Rotweinguide 2016	2015
94 points	A la Carte Weinführer 2016	2015