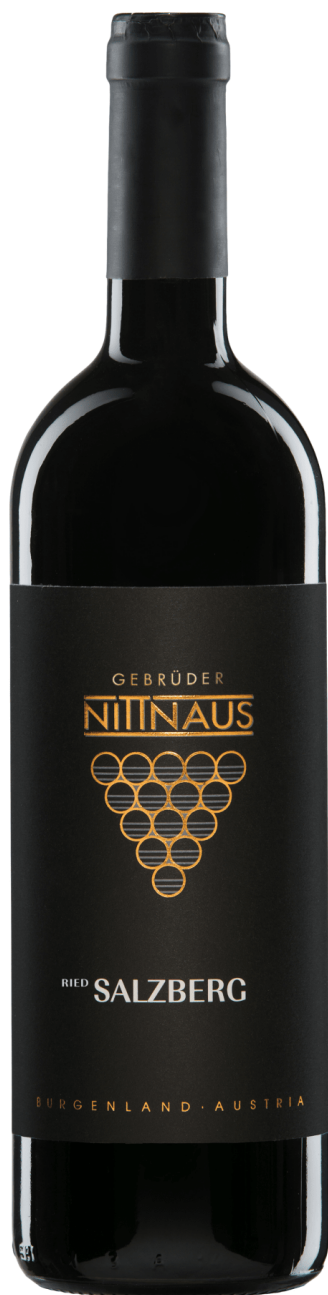




GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



RIED SALZBERG

2021

Dark, complex, powerful – a wine for eternity.



ORIGIN: Austria, Burgenland, Salzberg
CATEGORY: Dry, Red, Still wine
GRAPES: 70% Merlot, 30% Blaufränkisch

WINE DESCRIPTION

Dark garnet with an almost black core. Very complex intense nose While fruity scents of dark plum confit and blackberries are dominant, there are distinct smells of dark chocolate and fine roasted aromas. Wonderful body and firm tannins on the palate pair with an almost everlasting finish. Aging potential for numerous years.

VINEYARD

Salzberg ('salt hill') is one of the most renowned vineyard sites of Austria. It is south-facing and one of the oldest growing site of Gols. It is said, that the name origins are a comparison of the value of the site's soil to the historically high value of salt. The Salzberg's soil stands out amongst the other slopes'. It may not be richest in lime content but it is very rich in clay and loam and very fertile. Together with an ideal exposition vines thrive in this place while ripening conditions are excellent too.

TERROIR

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VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Rigorous bunch thinning adjusts the individual yield on a vine to an optimum. Manual defoliation aids in ripening and keeping the grapes dry and healthy while never overexposing to sun.

VINIFICATION

Temperature controlled fermentation in stainless steel with four weeks of maceration time. 14 months of maturation in small french oak barrels.

FOOD PAIRING

There has yet to be a steak too savoury for the Salzberg. Kobe, Angus, dry-aged and similar types are its best friends. Pairs well with most meat dishes of distinct, rich flavour like game or the above.



ALCOHOL:	14.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	4.5 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	1.3 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	16–18° C	VEGAN:	Yes