

WEITE WELT 2004

GRAPE VARIETIES

Cabernet Sauvignon, Cabernet Franc, Merlot

DESCRIPTION

Nothing less than opaque, intensive inky purple, dense viscosity, densely layered on the nose, a lot of black berries, mint, eucalyptus, dark chocolate at room temperature.

Luxury hints of cedar with delicate toasting, very complex.

Dry, impermeable tannin coat around cool berries, nice to chew because of its intensive aromas. Long finish. A positive proof that it can work without jam. Very dense with enormous ageing potential – that's 2004 in Rust!

SERVING TEMPERATURE

17 – 19°C – out of the noble decanter

ACCOMPANYING IDEAS

Leg of venison with juniper jus, wild duck breast with cognac sauce and fried dumplings, goose salami. After a proposal of marriage and on the subsequent wedding anniversary-candlelight dinners etc.

HARVEST

4th week of October hand-picked into small boxes, mainly from the single vineyard KRAXNER (marl on schist subsoil).

GRAPE PROCESSING + FERMENTATION

Destemming, closed fermentation for 10 days at 31°C followed by a maceration period of 8 days, gentle pressing, malolactic fermentation and maturation in small 300 l-oak barrels (50% new).

FILTRATION & BOTTLING

May 2006

ANALYSIS

13,5 % alc.vol.

4,3 g/l acidity

2,0 g/l residual sugar

BOTTLE SIZES

0,75 l to 6 litres

