



Gabarinza 2013

CHARACTER

Dark ruby with an opaque core and purple highlights.

Inviting fragrance of forest berry jam with a touch of liquorice highlighting the attractive bouquet. Intense dark fruit is layered with black olive; deep spice counters bright cornel cherry. The tannins are pleasantly prominent, chocolaty and persistent. A powerful wine with firm structure from a great vintage. Gentle breezes waft over the Gabarinza slope and lend adequate balance. Finely textured tannins firmly frame the full body while lively acidity ensures abundant drinking pleasure for many, many years.

ORIGIN

This wine carries the name of one of the oldest and best vineyard slopes in Gols. The southwest facing site is dominated by red gravel from the ice age as well as fine-grained sandy loam sediment. We take advantage of the versatility of the soils with the varieties Zweigelt (40%), Blaufränkisch (30%), and Merlot (30%).

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are cultivated according to the biodynamic regulations of Respekt. Manually harvested from mid-September to the beginning of October. Spontaneous fermentation with three weeks on the skins in oak fermentation vats.

20 months maturation in used 500-litre oak barrels.

SOBER FACTS

40% Zweigelt, 30% Blaufränkisch, 30% Merlot • 13.5% Vol. • 5.0 g/l acidity • 1.0 g/l residual sugar

Contents (L): 0.75, 1.5, 3.0, 6.0, 9.0

Bottled early August 2015