

late harvest red 2014



CHARACTER

The “late harvest red” is a mine of a wine that seduces you into its depths. It pulls you into its labyrinth and you emerge with unspeakable treasures. The initial invitation is extravagant and full-bodied with perceptible aromas and flavours of subtle herbal spice. A natty powerhouse reminiscent of a mouth-filling vintage port and a comfortable meeting with Winston Churchill in a bar with old gnarled leather armchairs and a meticulously groomed cedar humidor. Only this time, everything is different...

Tightly woven with fine-grained tannins, which provide a structured spine and stream-lined flow on the palate. Simultaneously, fruit-laden aromatic splendour builds up and is marvellously refreshed with vibrant acidity. Similar to every bite of a blood orange, it reveals the splendidly paradoxical sensation of delight without sweetness and bitterness without discord. Well-structured, but not well-behaved – it adores dark chocolate!

ORIGIN

The “late harvest red” stems from one of the oldest and best vineyard slopes of Gols. It faces southwest and is distinguished by ice age, red terrace gravel and fine-grained sandy-loamy sediment. This soil diversity is met with the varieties Blaufränkisch, Zweigelt and Merlot.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic cultivation of the vineyards according to “respekt” regulations. Handpicked at the beginning of October 2014 with botrytis, spontaneous fermentation, two weeks maceration in wooden fermentation vat and steel tank, gently pressed with a basket press, matured for 52 months in 500-litre oak barrels and steel tank.

THE NUMBERS

Blaufränkisch, Zweigelt, Merlot • 15.0% vol. • 5.7 g/l acidity • 13.5 g/l residual sugar • Bottle size (l): 0.75
Bottled end of March 2019