



ROTTENSTEINER

CABERNET RISERVA SELECT

ALTO ADIGE DOC



VINTAGE: 2018
VARIETY: Cabernet Sauvignon (50%),
Cabernet Franc (50%)
CULTIVATION SYSTEM: pergola
SOIL: deep sandy sedimentary soils
YIELD: 6.000 l/ha
VINIFICATION: 12 months of French
barrique
BOTTLES PRODUCED: 2,500
STORABILITY: 7-8 years
SERVICE TEMPERATURE: 17-18°C

TECHNICAL DATA:
ACIDITY: 5.6 g/l
RESIDUAL SUGAR: 1.8 g/l
ALCOHOL: 13,8% vol

HISTORY

Cabernet is one of the most famous varieties in the world. In South Tyrol, it was introduced approximately 160 years ago, and our valley beds are very suitable for this variety.

VINEYARDS

Our Cabernet "Select" grows in Branzollo, 10 km south of Bolzano. This 50-year-old vineyard, planted at his time by grandfather Hans, is composed of 50 % Cabernet Sauvignon and 50 % Cabernet Franc. This perhaps makes our "Select" a bit more difficult to understand than many of its brothers of the New World, but also very interesting and characteristic.

DESCRIPTION

The dark garnet colour, the fine aroma, with a slight hint of currants and wild wine, surrounded by a light vanilla taste acquired in a year in French barrique, the full and velvety body make this wine a taste experience not only for traditional Cabernet fans.

It is very good with spicy dishes, such as grilled or roasted red meat, game or strong cheese. As a serving temperature we would recommend 18-20 °C. The ageing potential is about 5 - 6 years, good vintages even longer.