

2011

Tesoro - Rarität

The grapes from the three vineyards Schildten, Föllig and Schneiderteil are processed separately. Rigorous grape selection at the beginning, fermentation in wooden fermentation vats and 12 months of ageing in barriques. The best barrel from each vineyard is then 'tasted out'. These are then used to create the cuvée. Schildten provides the basic structure and forms the mineral core. Föllig contributes intense fruit and elegance, while Schneiderteil provides plenty of complexity and body. The cuvée is then harmonised in large barrels for 6 months so that the three base wines can grow together. After bottling, the wine is aged in the bottle for two years to harmonise it further.

Tasting Note

Dark ruby red with an orange rim. An incredibly complex flavour on the nose, as both Blaufränkisch and Merlot contribute different aromas: cherries, wild berries and powdered plums, lots of spice, black pepper and dark chocolate. A powerful body and taut, very fine-grained tannins provide a great structure, the fruit is elegantly carried by the Leithaberg minerality. This wine thrives on its enormous complexity and elegance, the wine is now at its peak. As such, it should always be the perfect end to an evening. Whether with the main course, ideally beef or game, or to savour afterwards.

Food Pairing

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Varietal
varietal blend red

Flavor
dry

Alcohol
14.5 %

Residual Sugar
0.7 g/l

Acid
5.8 g/l

Drinking Temperature
18 °C

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