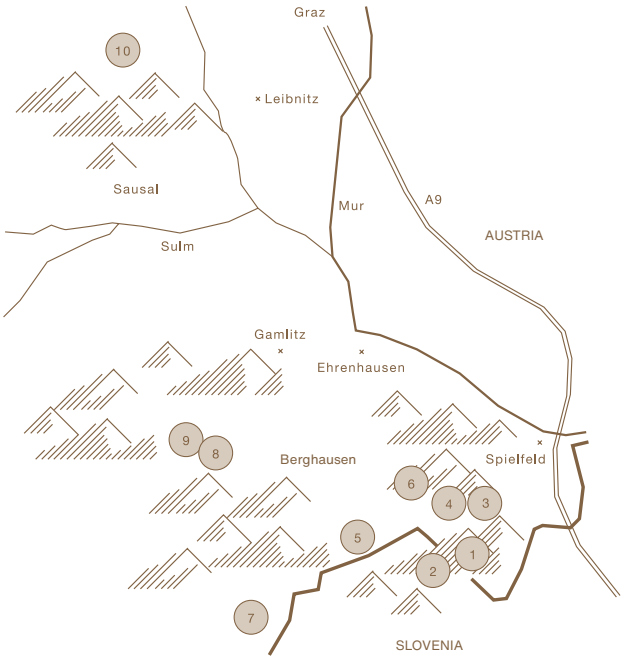
RT
Alte Reben

VINTAGE	2015
GRAPE VARIETY	Blauer Zweigelt 50%, Cabernet Sauvignon 50%
TERROIR	Südsteiermark (various vineyards)
VINIFICATION	After natural spontaneous fermentation matured in small oak barrels for 6 years
CLOSURE	Glass cork (VinoLok)
VINE AGE	12 - 45 years
BEST TIME TO DRINK	2022 - 2042
FOOD RECOMMENDATION	Our recommendation for dry aged steak
ANALYTICAL DATA	13 % vol. 1,2 g/l RS dry 5,8 g/l tbS

TERROIR	Various vineyards
WINE DESCRIPTION	„RT“ (Red Tement) is a cuvée of Blauer Zweigelt (50 %) and Cabernet Sauvignon (50 %). The old vines grow on our oldest vineyards in Südsteiermark. Long maturation time of 72 months in small oak barrels. Elegant, fine and aromatic. **Intense aromas of red berries, sour cherries and dark chocolate with elegant and soft tannins. Great vintage with long ageing potential.**
THE WINE YEAR 2015	A vintage that we will remember for a long time! The year started with a moderate spring and well-distributed rainfall. The flowering period happened quickly and without any significant difficulties, only varieties like Sauvignon, Muskateller and Morillon suffered from irrigation due to rainfall. We will definitely remember the summer with its hot daytime temperatures. One record after the other was achieved, one hot day followed another. Fortunately, however, our region repeatedly received timely rain, which ensured an adequate water supply for the vines. And autumn was just around the corner. Temperatures got cooler, one picture book day followed the other and night temperatures created a cheering mood. The main harvest began and gave us a very homogeneous grapes with perfect ripeness, deep fruit expression and juicy acidity structure. On October 7th, just in time for a big rainy season, we finished harvest. Vintage 2015 is very inspiring, bright with rich, deep fruit components, aromatic citrus notes and a lot of structure. Definitely one of the very best vintages in our family history.

BOTTLE SIZE	Bouteille	Magnum
VOLUME	750 ml	1500 ml
GTIN/EAN-CODE BOTTLE	9120010218385	9120010218491
DIAMETER / HEIGHT BOTTLE	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
FULL BOTTLE WEIGHT	1370 g	2600 g
PACKAGING UNIT	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE CASE	9120010218392	9120010218507
CASE DIMENSION L/W/H	30,5 / 24,3 / 15,9 cm	35,1 / 31,2 / 11,1 cm
CASES PER PALETTE	104 (624 bottles)	72 (216 bottles)
CASES PER LAYER	13 (78 bottles)	8 (24 bottles)
LAYERS PER PALLET	8	9



1 ZIEREGG
2 CIRINGA (SLO)
3 GRASSNITZBERG
4 WIELITSCHBERG
5 SULZ
6 OTTENBERG
7 ROSSBERG
8 STEINBACH FÜRST
9 SERNAU KÖNIG
10 HOCHKITTENBERG

Wine along the Line

- family business since 1959
- organic farming AT-BIO-402
- slow and gentle maturation
- natural and spontaneous fermentation
- authentical wines of origin
- careful manual labour
- hand harvested grapes
- 100% in-house production
- cellar reserves

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