



CUVÉE 1487 RESERVE 2019

Grape variety:	Cabernet Sauvignon / Zweigelt / Merlot / Sankt Laurent
Yield:	about 4.200 kg/ha
Vineyards:	The grapes grow in our vineyards in the region called "Neusiedlersee" which is characterized by dry, gritty and mineral soils. The region counts to the warmest and driest spots in Austria and these are therefore ideal conditions for the production of wonderfully distinctive red wines.
Alcohol:	14.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	5.4 g/l
Finishing:	Fermentation in stainless steel vats at 28°C to 32°C, finish for 22 months in 80 % new small oak barrels
Closure:	Vino-Lok® Glass stoppers
Name:	The name of the wine refers to the first documentary mentioning of the village of Andau from 1487. Zantho derives from old Hungarian dialect meaning „vaste land“ or „farmland“ and has been used for the region around Andau in that time.
Tasting notes:	Deep purple red characterizes our new Cuvée – 1487 – made from the best Cabernet Sauvignon, Zweigelt, Merlot and Sankt Laurent grapes of the vintage. The wine convinces with multi-layered impressions of black berries, plums and black cherries. Fine hints of incense and Bourbon-vanilla support the detailly nuanced impressions. On the palate the wine shows fruity and with a deep spiciness, very balanced and harmonic. It glides slowly over the palate and ends with fine acidity in a long finish. Very good ageing potential.
Food recommendation:	Enjoy this wine with spicy-seasoned beef, lamb and game
Serve this wine at:	16 – 18°C
Drink this wine from:	2022 – 2035

