

Apetlon Rouge 2017

vineyard: Illmitzerweg alias "Moms Vineyard"

soil composition: topsoil consists of mineral, moist black earth, subsoil with several layers of sandy loam

elevation: 383 ft

average age of vines: 20 years

varietals: 40% BF, 30% ZW, 30% SL

farming practice: integrated

the vineyard

It's located next to the winery on the way to the village Illmitz and therefore it is called Illmitzerweg. In our family it's named "Moms Vineyard" because the mom of the house Rosa Steindorfer loves it so much and it's her favourite vineyard. This vineyard with its moist black earth and several layers of sandy loam provides the perfect conditions for our Apetlon Rouge. Furthermore it is located in the sunniest area of Austria. Therefore it produces fully ripe grapes, soft tannins and an intense aromatic.

wine production

harvest time: 19th September 2017

hand-harvested, grape and single berry selection, fermentation in temperature controlled stainless steel tanks at about 30 °C, spent 10 days on the skins before pressing, aged afterwards on the yeast for 17 months in used barriques

alcoholic content: 13.5 % by vol

total acidity: 4.9 g/l

residual sugar: 1.3 g/l

potential: 2019 – 2024+

tasting notes

The bouquet is a lovely mix of red berry fruit and black pepper spice. The wine has a good acidity and elegance on the palate. A very nice medium-bodied red for every day drinking.

food pairing

all kind of meat-dishes, grilled, roasted or with a sauce

ideal temperature to drink: 60-65 °F



WINERY Steindorfer

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wine-maker: Roland & Ernst Steindorfer

size: 25 acres

total annual production: 80.000 bottles

grape varieties: Welschriesling, Sauvignon Blanc, Muskateller, Pinot Gris, Chardonnay, Zweigelt, Blaufränkisch, St.Laurent, Merlot, Cabernet Sauvignon, Syrah

region: Neusiedlersee - Austria

climate: continental/pannonian

soil: mineral, moist black earth, sandy loam, fine white gravel