



Danubis Grand select 2013

Vintage: The year began with a timely bud break in mid-April. However, Spring overall was very dry and warm, and this resulted in a relatively early flowering period. While late frosts in exposed vineyard sites were responsible for yield losses, the flowering finished without further problems. The Summer was one of the warmest and, unfortunately, also one of the driest in recent history. It culminated in an especially hot phase at the end of August. But then, a picture-book Autumn emerged, with warm, sunny days, and steadily cooler nights. The harvest began already before the middle of September so that acidity levels would not be jeopardized. By mid-October, everything had been completed. Never was a harvest finished so early in the

season. The grapes were so wonderfully ripe, spotless and healthy at levels seldom seen before.

Soil: The grapes for the Danubis Grand Select 2013- came from our oldest red wine vineyards. Already at the beginning of the 1980s, my father and I planted Cabernet Sauvignon in the Ried Gabrissen and in the Ried Jungenberg, and we planted a wonderful Zweigelt vineyard as well in the Ried Gabrissen. In the mid-1980s, we planted Merlot in the Ried Breiten. All these vineyards are on the Wiener Bisamberg, and only the best grapes from each of them are used. The soils of the Bisamberg consists of light, sandy loess over massive limestone. The constant wind and relatively low rainfall as well as the high drainage capacity of the sandy soils make the Wiener Bisamberg an outstanding red wine area.

Vineyard and cellar: All the grapes came from special low-yielding vineyards, which means that high ripeness and concentration were abundant. The harvest, with very meticulous grape selection, took place in the third week of October. The grapes were destemmed and then fermented in a steel tank with remontage (pumping over) carried out. Neither cultured yeast nor micro-oxidation were used. Following fermentation, the grape mash rested for another three weeks so that more aromas and tannins could be macerated from the grape skins. Then careful pressing took place, and the wine was filled directly into barriques - some 50% of which were new. Malolactic fermentation was carried out in an air-conditioned hall area. Afterward, the barrels were brought to the cellar and, after approximately 30 months, barrique maturation was complete and the wine was blended together in a large cask. One month later, the wine was bottled without any fining or filtration. Danubis Grand Select 2009 consists of 50 % Cabernet Sauvignon, 40 % Merlot and 10 % Zweigelt.

Tasting notes: Scents of tobacco and elderberry spice, dark fruit and hints of undergrowth are expressed in the nose. The palate exudes juicy, dark berry fruit and a mouth-filling texture. Powerful and compact; firm but round tannins; fine extract sweetness in the finish. Very good ageing potential.

Wine data: 14,0 % Vol., 5,2 g/l acidity, 1,0 g/l residual sugar

