

Alto Adige CABERNET RISERVA

*„A distinguished wine
with grand aging potential,
berry fruit characters and full tannins“*



GRAPE VARIETIES: different clones of Cabernet Sauvignon and Cabernet Franc

TYPE OF SOIL: alluvial of porphyritic origin

TRAINING SYSTEM: pergola and guyot-trained, with one fruit shoot/vine

CROPPING DENSITY: 6.000 - 8.000 vines/ha

AVERAGE AGE OF VINES: 20 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE QUALITY: grape thinning in July

HARVESTTIME: staggered, from the middle of October to the beginning of November

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation takes place in stainless steel tanks at controlled temperature; maceration on the skins for about ten days

AGEING: malolactic fermentation; total maturation period in French oak barrels (most of them used for the second time) between 18 and 20 months; filtered before bottling

COLOUR: garnet red

AROMA: on the nose it combines red berries, ripe fruits, cassis and hay notes

FLAVOUR: on the palate it is a wine of great concentration, balanced and with smooth and velvety tannins

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