



HARETER

Cuvee Neuberg 2019



Characteristics

2019 was an outstanding year for our wines. There were many sunny days, but also enough rain to prohibit too much dryness. Because of this, we were able to work with a wonderful raw material- our grapes- in our cellar. You can discover the results of our work here. An interplay of forest berries and cassis meets the nose and the dark fireplace red colour of the wine in the glass is complimented by the essence of opal.

Maturation: dry

Alc.: 13,5%

Grapes : Blaufränkisch 60% & Blauburger 40%

Optimum serving temperature: 14- 16°C

Acid: 5,4 g/l

Ready to drink: 2020-2025

Residual sugar: 1,0 g/l

Vineyards

At the Neuberg

Winemaking

During the grape harvest in September, it was already possible for us in the vineyard to get an exact perform quality selection. As soon as the grapes arrived in the cellar, they became checked again, sorted and de-stemmed. The fermentation took three weeks. After this time the cuvée was stored in large wooden barrels.

Dining Recommendations

A bottle of good red wine and a grilled tender pink steak. What more can you ask for?