



<u>type:</u>	Der Goldberg
<u>varieties:</u>	50% Cabernet Sauvignon 30% Cabernet Cubin 20% Portugieser
<u>growing region:</u>	2012 Pfalz Weisenheimer Goldberg
<u>soil profile:</u>	Rheinkies und -sand
<u>yield:</u>	1900l/ha
<u>alcoholic level:</u>	13,98 % vol.
<u>residual sugar:</u>	0,1 g/l
<u>acidity:</u>	5,0 g/l
<u>vinification:</u>	selected grapes, manual harvest the wines were matured separatly 2 to 5 weeks must fermentation 18 months matured in barrique (german and french oak). It was bottled unfiltered in summer 2012.
<u>winedescription:</u>	A grand red wine with an amazing concentration. Smells like a complex aroma-arrangement of black currant, ripe plums and a bit vanilla. In the mouth you can find very concise tannins and a stimulating acidity. The fruit unfolds cherry and roasted pepper. It finishes with a dark chocolate and a discreet wooden note A wine with great future.
<u>drink temperature:</u>	18°C
<u>food recommendation:</u>	lamb-filet in herbs, roast saddle of venison, goose-liver-mousse, in red wine stewed veal-cheeks on morel-cream with savoy