



Alc: 12.5%

TA: 5.7 g/L

RS: 1.1 g/L

Sulfur: 34ppm

Soil: limestone and sandstone

Altitude: 193m

Vineyard Age: 30 years

Case Production: 150

Pairing: Steak tartare, beets, venison, beef bourguignon, steak with chimichurri, chilaquiles, steak salad.
Cuisines: French, Austrian, Mexican, American

Reflexion Cabernet Sauvignon 2016

Bioweingut Johannes Zillinger

Winemaker: Johannes Zillinger **Region:** Niederösterreich, Austria

Grapes: Cabernet Sauvignon (100%)

Profile: Aromatic, fresh, definitely has a cold climate touch. The nose is tart currant, blueberry, black cherry, bell pepper, sage, mint. The palate is deceptively dense. The extended skin contact definitely helps make this a medium bodied wine. Great acidity and balance, reminiscent of Chinon Cabernet Franc.

Grape Growing: The Steinthal vineyard was first planted almost 100 years ago to St. Laurent. In 1987, Hannes's dad decided to expand the vineyard to include Cabernet Sauvignon. The vineyard is farmed biodynamically, hand harvested. The site of the Cabernet vines are on a hilltop on mostly limestone soil to enhance the acidity and minerality even further!

Winemaking: Grapes are pressed gently into 1000L amphorae and undergo a six month long fermentation and maceration process. The entire time is spent on lees and skins, never punched down during fermentation! Skins increase color and tannins, necessary for such a cold climate. After fermentation, the wine is racked into 500L used acacia barrels for three months to soften the wine. The wine is bottled unfiltered.

More About the Wine: It is incredibly difficult to grow red grapes in Velm-Gotzendorf. The region is totally exposed to the cold north winds and Hannes and his dad were always questioned on why they would even attempt it. In 2014, no red wine was even produced. The wines are incredibly fresh though, and worth the effort.