

Weingut Pöckl

Rosso e Nero 2007

Region	Neusiedlersee-Burgenland
Vineyard	Several top sites in Mönchhof
Soil	Light to heavy loam, gravel, sand
Vine Variety	Zweigelt, Blaufränkisch, Merlot, Cabernet Sauvignon
Grape Treatment	Sustainable, max. 8 clusters per vine, double vine system,
Harvest	By hand in 300 kg boxes, gentle pressing with 0.4par
Vintage	Beginning of Oct. 2008
Vintage 2008	2008 had a cooler summer, the harvest was a bit later than usual. This vintage presents great fruit and elegance, grapes were ripe with good tannins and great fruit
Vinification	Maceration 20 days, sponateous yeast fermentation in stainless steel, no enzymes, no concentrations, filtration at bottling, no fining
Aging	18 months in 225 liter 50% old and 50% used French 225 litre Barrique barrels
Analysis	13.5 % vol. of alcohol, 0,9 g/l residual-sugar
Best	2009- 2021
Degustation-note	Deep dark ruby garnet with violet highlights, on the nose subtle nougat and jam of dark berries, on the palate tangible and juicy dark plum fruit, in the finish minerality and subtle flavour of elderberries