

Weingut Pöckl

Rosso e Nero 2008

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 started 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 botteling, no fining
Aging	18 months in 225 liter 50% old and 50% used French 225 liter Barrique barrels
Analysis	13.5 % vol. of alcohol 0,9 g/lit residual-sugar
Best	2009- 2022
Degustation-note	Dark ruby garnet with a violet touch Dark berries and aromas of tobacco on the nose Well structured and elegant on the palate, dark juicy fruitsweetness, remains long on the palate