Cuvée Bertrand 2016

Schlosskellerei Gobelsburg, 1500 ml

1500 ml

CHF 54.– Art. nr. 40004816

This cuvée is dedicated to Father Bertrand, the last of the monastic community to run the estate until 1980. Characterized by Pinot Noir, the wine has a complex aroma: a hint of lilac, rose hip, blood orange and prune, liquorice and truffle with a smoky note. The tannins are ripe, velvety and soft, the taste is spicy-fruity.

Origin:	**Austria / Niederösterreich / Kamptal**
Grape variety:	**Pinot noir, Sankt Laurent, Zweigelt**
Ripening potential:	**1 to 10 years after harvest**
Drinking temperature:	**16 to 18 °C**
Food Pairing:	**Fegato alla veneziana, Goulash, boeuf bourguignon, Pork fillet with plums, Hearty stew with pulses, Hot vegetable curries**
Vinification:	**fully destemmed, fermentation in wooden barrel**
Harvest:	**hand-picking, strict selection, in small boxes**
Maturation:	**in large wooden barrel/foudre**
Volume:	**12.5 %**

Note: Contains sulphites

Vegan

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10