

100 DAYS Cabernet 2023

Precise cassis notes and fully ripe, sweet sour cherry flavours, refined with a hint of dark nougat. Full-bodied, with great ageing potential.



VARIETY: Cabernet Sauvignon



ORIGIN: Burgenland



MATURATION: after the long maceration on the mash in new barrique barrels for 12 to 16 months



HARVEST: Mid-September to early October with careful selection in the vineyard



VINIFICATION: Perfectly ripe grapes are harvested and first extracted cold on the skins. This is followed by temperature-controlled fermentation with marc flooding. After the main fermentation, the mash remains in the fermentation tank with the seeds and skins for at least 100 days while the malolactic fermentation begins.



SOIL: Loamy soil with varying gravel content and lime content, criss-crossed by deep mineral red gravel strips – ideal for fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 15,0 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.6 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

STORAGE POTENTIAL: at least 10-15 years, much longer if stored well

FOOD RECOMMENDATION: various game dishes and roast beef

CONTAIN SULPHITES

GOLD Berliner Wine Trophy Winterverkostung 2026

86 Points Mundus Vini Spring Tasting 2026

GOLD AWC Vienna Spring Tasting 2026

GOLD Weinprämierung Burgenland 2026

EAN code single bottle: 912004176 6787

EAN code box of six: 912004176 6794

Packaging unit: box of six

