



Banfalu Red 2006

Weingut Sepp Moser, Apetlon

Wine region Neusiedlersee

„Banfalu“ is the old Hungarian name for the village Apetlon, where the grapes this delicious blend come from. The wine “Banfalu” stands for regionalism and cosmopolitanism. In this wine the Zweigelt - a true Austrian - finds a harmonious bond with the cosmopolitans Cabernet Sauvignon and Merlot.

Grape varieties: 50% Zweigelt, 30% Merlot, 20% Cabernet Sauvignon

Vineyard sites: Hedwighof, Hollabern

Soil: Tschernosem: deep, dark, partly well streaked with gravel

Harvesting Date: mid September

Grape processing: de-stemming, crushing, partly cold maceration

Fermentation: on the mash in fermentation tanks of stainless steel

Maturing: 18 months in French, Austrian and Hungarian oak-casks of 300 litres

Bottling: October 07

Alcohol: 13.6 %vol.

Acidity: 4.6 g/l.

Residual sugar: 2.3 g/l.

Characteristic: ruby-black colour; black current, blackberries and a toasty touch in the nose; on the palate powerful and elegant; lingering and roasty finish

Food matching: wild boar, stag roast, Entrecote

Aging potential: 10 - 15 years