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## Cabernet & Cabernet 2004

(60 % Cabernet Sauvignon, 40 % Cabernet Franc)

Weingut Sepp Moser, Rohrendorf  
Wine region Kremstal

**Varieties:** 60% Cabernet Sauvignon, 40% Cabernet Franc

**Vineyards sites:** CS: Leithen, CF: Gänstreiberin

**Soil:** Loess, rocky conglomerate (terraces)

**Harvesting date:** October 2004

**Grape processing:** de-stemming and mashing

**Fermentation:** in stainless steel fermentation-vats with "remontage"

3 weeks of skin contact

**Maturing:** in new 300 litres-barrels made of Allier-, Ybbstaler-, and Manhartsberger Oak

**Bottling:** November 2006

**Alcohol:** 13,5 %vol.

**Acidity:** 4.6 g/l.

**Residual sugar:** 1,9 g/l.

**Characteristic:** red-black velvety brilliance; perfume of mint and black current; on the palate tight, fruit-driven; with well fitting tannins in the finish. Adelicious character wine

**Food matching:** an ideal game-companion

**Aging potential:** 2012