

Canopus

2012

Canopus is our premium Cuvée which we create from our very best red wines only in outstanding vintages. Every time we decide anew which varieties to blend for this special wine after they have been aged individually in new small oakwood barrels for about one year. In doing so we always aim for the best quality possible and every vintage will develop its distinctive character. All wines that we find worthy of being called Canopus share one thing. They are characterised by the strive for quality and definitely a great experience to taste.

Tasting Notes:

The Canopus nestles dark garnet-red in the glass. Its bouquet magnificently combines cassis flavours with the full fruitiness of Blaufränkisch grapes. Strong and complex on the palate the wine also presents nuances of a roasty finish.

Food Suggestion:

This wine is ideal to accompany strong food like steak or game. It also does exceptionally well when combined with strong cheese or even with dark chocolate. It will always just be a culinary highlight.

Aging Potential:

Needs three to five years after the harvest to reach its optimum but has the potential to be stored much longer than that..

Drinking Temperature:

18 ° C

Alcohol content: 13.5 % vol

Sugar Content: 1.5 g/L

Acidity: 4.5 g/L



Big and majestic like the roe deer.

Roe deers are among the biggest animals that can be found in our vineyards. Usually they prefer open fields but the rich food they can find in the vineyards does attract them as well sometimes. Normally they stay way clear of people but from time to time they can be surprised and watched from close distance - from behind running away of course.



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