

Canopus

2013

Canopus is our premium Cuvée that 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 shines bright red and with violet reflections in its glass. Intense fruity tones with red berries and hints of cherry can be found alongside Cassis and Barrique flavours. On the palate the wine is fruity, well structured and offers ripe tannins. The aftertaste reminds of dark chocolate and is pleasingly mild.

Food Suggestion:

This wine ideally goes with food like steak or game. It also does exceptionally well when combined with strong cheese or even with dark chocolate and it never fails to 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..

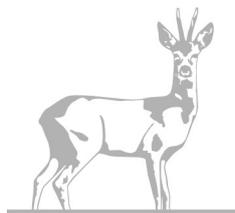
Drinking Temperature:

18 °C

Alcohol content: 13 % vol

Sugar Content: 3.5 g/L

Acidity: 5.1 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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