

# Capella 2013

Capella is or Premium-Zweigelt. It is selected from the best grapes of the vintage 2013. Ripe grapes, gentle vinification and twelve months of Barrique aging in small new oak barrels form a jutting red wine with great potential. It is just right for wine enthusiasts and connoisseurs of strong and expressive reds. This wine represents the most distinguished Zweigelt type and fully accentuates this grape's strengths. The name Capella is derived from a bright star in the night's sky, inspired and supplemented by our Premium-Cuveé, the Canopus. Together, Capella and Canopus form an exclusive team, fixed stars in red wine heaven.

**Tasting Notes:** The Capella gleams with a ruby-red core and violet reflections when poured into the glass. Its bouquet is intensive and complex. Starting with the distinguished cherry-like fruitiness of a Zweigelt the Capella then develops strong and ripe flavours reminiscent of dark berries and fruits in Rum, supported by delicate smoky tones. The taste is nobly tart and shows ripe tannins and an opulent structure.

**Food Suggestion:** Being a very strong Zweigelt this wine is great for any grand meal and goes especially well with game as well as strong cheese.

**Aging Potential** Needs about 2-4 years after the harvest to reach its optimum. After that it will be good to drink for at least 5 more years.

**Drinking Temperature:** 18 °C

**Alcohol content:** 13.5 %vol

**Sugar Content:** 2.5 g/L

**Acidity:** 4,7 g/L



A star in the night and mysterious like the Long Eared Owl.

Owls glide through the night in starlight, absolutely silent and almost invisible. Only their cries can be heard and their traces seen on the next day. Walking through the fields very observantly one can identify the owls sleeping trees and maybe find one resting there during the day.



AT-BIO-402  
Österreich-Landwirtschaft

