

2022 OBERON Furth
Cuvée CS/ME/ZW

CS: 60% | ME: 30% | ZW: 10%



Alc: 13,5%vol | Acidity: 6,3‰ | Res. Sug.: 2,5 g/l



100% Handpicked

Majestic like a king with the elegance of the elfs – OBERON – King of the Elfs in Shakespear's Midsummernightsdream. Selection from the best and ripest grapes from vineyards in Furth around the Göttweig mountain.

Soil

Loess (= calcerous loam-soil, aeolic sediments deposited in the last glacier-time) with layers of gravel-conglomerate of ancient Danube-terraces on some parts underneath.

Harvest und Vinification

Middle of October the fully-ripe grapes were picked by hand, cruched and destemmed and the must fermented on the mash, temperature-cotrolled in stainless steel for about three weeks. Matured in 300l french oak barrels – 1/3rd new and 2/3rd old for 12 months. Afterwards matured in the bottle for 18 months.

Tasting Notes

Dark ruby-red colour. Fruitful nose of black current and dark berries of the forest, little spicyness. On the palate elegant fruit, full bodied with well integrated tannins.

To serve with

Grilled and roasted dark meat, pateés, terrines, game, mushrooms, hard cheese

Serving temperatures

16–18 °C

Best to drink

2024–2039