

# Gmeinböck



Ingredients and Nutritional:



## Vintages <sup>RIED</sup> Hundsberg

Vintages <sup>Ried</sup> Hundsberg is characterized by different weather patterns, stages of maturation, personal gut feeling and the distinctiveness of three different vintages - 2022, 2023 and 2024. A red wine made from Cabernet Sauvignon and Cabernet Franc with the distinctiveness of our Hundsberg site.

### WINE YEAR 2022, 2023 and 2024

2022, 2023 and 2024 - three outstanding wine years, each of which has produced its own style of wine. While 2022 and 2023 stand for full-bodied, powerful wines, the 2024s shine with clarity and freshness. When blended, the result is a unique style that on the one hand holds the unmistakable, intense bouquet of Cabernet Sauvignon, but at the same time reflects the typical characteristics of a cool-climate region.

### GRAPE VARIETY

Vintages <sup>Ried</sup> Hundsberg has character, depth and fine finesse, captivates with immense tension on the palate without putting the tannin in the foreground. It is juicy, concentrated and has floral notes of wild berries and currants and it has a great future ahead of it, even if already in top form. Partial aging in small wood adds subtle toasted and vanilla aromas.

### FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE :	2022, 2023 & 2024
VINIFICATION:	Barrique & Steel tank
DRINK TEMPERATURE:	12-14°C
EAN-CODE:	9120039551654
QUALITY CLASS:	Qualitätswein
CONTAINS:	Sulfite
CONTENT:	0,75 l
ALCOHOL:	14,0%
ACID:	5,7 g/l
REMAINING SUGAR:	4,8 g/l



NACHHALTIG  
AUSTRIA

VEGAN

