



WEINGUT HEINRICH HARTL III



Amicus Cuvée

THERMENREGION

Grape Varieties by Percentage:

Cabernet Sauvignon, Merlot, Zweigelt

Site, Vineyard and Soil

Cuvée of the vintages

Description

Dark ruby red with bluish highlights. The Amicus shows an intense aroma of ripe dark berries, a bit of cassis and a whiff black Assam tea. Notes in the finish of cherry compote. The best of our Cabernet Sauvignon, Merlot and Zweigelt are unified in this cuvée, whose name means 'friend' in Latin – and this is indeed a wine for our friends. On the palate the wine once more shows ripe berries, paired with a bit of Arabica coffee and bitter chocolate. Despite its youth, it is presently drinking well. The structure may be a bit challenging at the moment, but it does indeed show the wine's potential. We enjoy the Amicus best with just the two of us, in front of the fireplace or listening to the late autumn rain.

Awards and honours

Falstaff Wein Guide: 89 points

Food Pairing

A born companion, the name says it all! Perfect with Italian cuisine or a Sunday roast. Here's an idea: roasted wild duck alongside red cabbage with pineapple, oranges and rice. Or with a hearty steak and potatoes au gratin and string beans from one's own garden.

Serving temperature

16 – 18° C (60 – 65°F)

Cellaring potential

6 to 7 years

Time of harvesting

From the middle to the end of October

Vinification

Harvested by hand, destemmed and crushed, the Zweigelt is fermented with 30% whole berries; partial spontaneous fermentation. Pressed after twelve to sixteen days fermentation, 100% barrique élevage for fourteen months – 40% new casks, 60% used casks

Acidity 4,9 g/l **Alcohol** 13,0 % **Residual Sugar** 3,2 g/l