

Weingut | Tenuta
Buschenschänk | Locale tipico

Mock Christoph

Völserried 21 | Novale di Fiè 21
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MUMBOLT 2018

GRAPE VARIETY |

Cabernet Sauvignon 30%, Cabernet Franc 30%,
Lagrein 30% and Syrah 10%

CULTIVATION AREA |

Steeply southbound hillside, sandy loamy soil
on porphyritic rock in Laitach near Bolzano
on 350 m height above sea level

VINIFICATION |

cold maceration for 5 days, fermentation in
steel tank with Pigeage, 4 weeks on the grapes,
malolatic fermentation and maturation for
12 months in used barrique barrels

CHARACTERISTICS |

Color: dark ruby red
Aroma: fruity like dark and red berries,
spicy notes
Body: inviting on the palate with elegant
tannins, juicy and drinkable

YIELD | 60 hl/ha

STRENGTH | 14,4% vol.

RESIDUAL SUGAR | 2,2 g/l

ACIDITY | 5,6 g/l

SERVING | 16-18°C

To spicy starters, to red roasted meat and
braised dishes

