



MAGNUM GJA RESERVE (BORDEAUX BLEND)

CABERNET SAUVIGNON | MERLOT | CABERNET FRANC
TROCKEN

2018

Klassifikation RESERVE
Rebsorte Cabernet Sauvignon | Merlot | Cabernet F
Gärung Classic mash fermentation 6 week

Alkohol 14 %VOL
Restzucker 2,4 G/L
Säure 5,6 G/L
Ausbau Separate ageing of the grape varieties in
barriques for 22 months

Trinktemperatur 16-18 °C
Lagerfähigkeit 10-15

A tribute to the work and achievements of Gert Joachim Aldinger. He created the basis for this wine at the end of the 1980s by planting Cabernet Sauvignon, Merlot and Cabernet Franc. Hansjörg and Matthias vinified this wine for their father in the style of the old Bordeaux's. The wines matured for two years in barriques and then 3 years in the bottle in our bunker to present themselves excellently now. Powerful and yet elegant. Complex and distinctive at the same time. Present dark fruit, spice, a perfectly integrated acid backbone and grippy tannins make for an all-round complete wine.

