HANNES REEH

UNPLUGGED

CABERNET SAUVIGNON

2021

100% Cabernet Sauvignon
Selected by hand
Meager red gravel
Gradation 21° KMW
Spontaneous fermentation in stainless steel tanks; maceration for approximately 4 weeks
Maturation in barriques
14.5 % vol. Alcohol · 5.9 g/l Acidity · 1.0 g/l Residual sugar
16 - 18 °C Drinking temperature
Drink/Store: 2036

In the music world, "unplugged" means to make music without the use of amplifier: simple, pure, and no electronics. For Hannes Reeh, "unplugged" stands for four single-variety wines – wines that express "Andauer pure and natural" – no influence of the fermentation, no added yeasts or enzymes, no cosmetics to cover up the wines. These wines are authentic. And in particularly good years, they are bottled even without undergoing filtration.

The Cabernet Sauvignon ripens wonderfully here, on the hot earth of the Andau. A dense, full and complex wine, with notes of chocolate and red currants in the nose. The wine goes very well with hearty grilled meat dishes.
(In Germany and the Benelux: Rohstoff)

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