

HANNES REEH
UNPLUGGED X
CUVÉE ROT



h a n n e s r e e h . a t

2023

50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc
30-40 years old vineyards
Gradation 21 °KMW

Spontaneous fermentation in stainless steel tanks, maceration for 6 weeks
Maturation in Barrique

15 % vol. Alcohol · 5,1g/l Acidity · 1,5 g/l Residual sugar
16 °C drinking temperature
Drink / store bis 2043

Wine is like music to us – so that's why we've borrowed a term from the world of music for our wines: unplugged. Unplugged means making music without any electronic amplification. It's simple, pure music, the kind you would listen to around a campfire. And the wines in our Unplugged range are just as straight and pure

For the Unplugged X, our beloved Unplugged varieties were cuvée'd - wines from older stocks that promise high quality and a dense aroma. The result is a completely independent cuvée. A fluid figurehead that turns every moment into a very special one. (In Germany and Benelux: Rohstoff)