

Vino z Czech



Producer:	Ludwig
Varietal:	Cabernet Moravia
Vintage:	2009
Total production:	883 cases
Alcohol:	12.5%
Sugar:	2.2 g/l
Acid:	4.8 g/l
Region:	Moravia, Slovácko, Moravská Nová Ves (Vinohrady terroir)
Style:	Dry red



TASTING NOTES

It's delicate in concentration, but easy drinking, with lots of green, garden notes on the finish. This wine is delicious on its own and can stand up well to rich fatty meats like duck and marbled beef. VINO Z CZECH Ludwig Cabernet Moravia 2009 is rare and hard to find anywhere else. The Cabernet Moravia grape is a cross between Cabernet Franc and Zweigelt. It was first crossed in 1975 and listed in 2001. Here it incorporates all of Cab Franc's leafy herbaceousness and Zweigelt's tart, cranberry flavors in a refreshing wine. Share of Czech plantings is 1.2% as of 2013.

VINIFICATION PROCESS

Fermentation lasted for 14 days at a temperature of 25°C for the first 5 days and the rest at a temperature of 22°C. Then the wine/mash was pressed and spent another 12 months in stainless steel tanks, then bottled.

ABOUT WINEMAKER

Ludwig Winery has been operating for more than a century, continuing in wine making tradition of Šlancar family in Němčičky village in South Moravia. The company has 23 employees working in 3 locations. Yearly production is about 200,000 cases.