



Wijnfiche

Wijkasteel Haksberg – Carduela | Belgische wijn Pinot Noir–Dornfelder Belgium (België) – 2022

Domain

Wijkasteel Haksberg

Wijkasteel Haksberg is an extensive domain of woodland and parkland in the Hageland, with a small castle from the 19th century, a wine terrace, rolling vineyards and good Belgian wine. The wines have recently won awards in the low countries and are therefore better known. The name of the wines always refers to (the Latin name of) a bird that has been spotted on the domain. The vineyard has traditional grape varieties such as Dornfelder, Auxerrois, Chardonnay and Pinot Noir. They work according to the principle of integrated crop protection.

Vinification

The harvest is done manually, ensuring a selection of healthy grapes. The grapes are unzipped immediately after harvesting to avoid hard tannins in the wine and undergo pulp fermentation to extract maximum colour, tannins and aromas from the grape skin. The wine is fermented at a relatively low temperature (between 20 and 25°C) to extract as many fruity aromas as possible from the skin. Ageing of the wine takes place partly on inox and partly on French barriques.

Taste

Carduela has an intense, fruity nose with aromas of red fruit and a slightly smoky touch. After rolling, we recognise an excess of blackcurrant, cherry, spice, tobacco and vanilla. The same aromas return on the palate, along with fresh acidity and subtle wood notes. Long finish. Remarkably, Carduela is a blend of two harvests: 2020 and 2022.

Food pairing

Cutlet from beef - BBQ | Beef stew with dark beer | Steak

General information

Type: Red wine

Grape varieties: Dornfelder (85%), Pinot Noir (15%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16-18 °C

