

Eiswein Zweigelt 2018



Wine Description

The grapes for Zweigelt Icewine grows on our most northern site called Hiesberg in about 400m above sealevel. In total we were 18 people who harvested on 29th of November 2018 the frozen grapes at minus 8°Celsius (-17,6°Fahrenheit). After a slowly spontaneous fermentation the wine matured in stainless steel tanks to preserve its elegant structure and accentuate its fruity aromas. In January 2020 the Icewine was bottled unfiltered and with a little addition of Sulphur to avoid a second fermentation in the bottle. The Zweigelt Icewine 2018 is a sweet but spicy and mineral dessert wine with a nice rosé colour. It is a good companion to chocolate desserts as well as to mold and blue cheese.

Wine Type: still wine | red | sweet

Alcohol: 9 %

Residual Sugar: 179.1 g/l

Acid: 7 g/l

Total Sulfur: 72 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Eiswein

Site: Hiesberg

Geographical Orientation: north east

Sea Level: 380 m

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Maturing: steel tank