

# Zweigelt Blauburger 2017



## Wine Description

The Zweigelt vine is a hybrid between St.Laurent and Blaufränkisch made by the Austrian institute for scientific research in Klosterneuburg in 1922. Today it is the most important red wine grape in Austria. The Zweigelt vine is relatively resistant against frost, dryness and infections. The Blauburger vine is a hybrid between Blauer Portugieser and Blaufränkisch and was again made by the Austrian institute for scientific research in Klosterneuburg in 1923. The Blauburger has bigger berries than the Zweigelt and a dark colour. Typical for both vines is its fruity taste (cherry) and charming tannins. Depending on the way of cultivation it can be a light fruity red wine for hot summer days or a strong full-bodied red wine with a long finish. The Zweigelt grows on a clay soil in 320m above sealevel, whereas, the Blauburger comes from a clay-stony on the northern part of Mollands in 350m above sealevel. The influence of the cool climate area in the north is here definitely feelable. After spontaneous fermentation the wine was filled in steel tanks and left there for almost one year before it was bottled. The Zweigelt Blauburger is an uncomplicated, easy-drinking wine with nice fruity aromas and soft tannins in the end. It fits well to light starters with tomatoes and all kinds of Pasta.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12 %
<b>Acid:</b>	5.4 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	5 years

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Woad
<b>Varietal:</b>	Blauer Zweigelt Blauburger
<b>Sea Level:</b>	320 m
<b>Soil:</b>	loam

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes