



ESCHENHOF HOLZER



# BLAUER ZWEIFELT "WAGRAM" 2018

## WINE DESCRIPTION

A classic, uncomplicated Zweifelt with fine aromas of sour cherry and a simple tannic structure.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2020 - 2026

## VINEYARD

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweifelt 100 %   25 - 30 years 3500 plants/ha   5500 - 6500 liter/ha
<b>Geographical Orientation:</b>	north east, south east, south, south west, north west
<b>Sea Level:</b>	200 - 250 m
<b>Soil:</b>	loess gravel

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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## HARVEST AND MATURING

<b>Harvest:</b>	handpicked   end/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	squashed   Stems: 0 %   steel tank   10 - 12 day(s)   temperature control: yes   22 - 23 °C
<b>Fermentation Process:</b>	pump over   3 x day   Duration: 12 days
<b>Filter:</b>	filtered



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**Sulfur Added:** yes, wine  
**Maturing:** 60 % | steel tank | 18 - 24 month(s)  
40 % | large wooden barrel | 1000 - 3000 L | used barrel |  
18 - 24 month(s)  
**Time on the Fine Yeast:** 18 - 24 month(s)  
**Bottling:** screw cap  
SO2 added: 15 mg