



## WINE DESCRIPTION

Cherry-coloured, spicy, vigorous scent of sour cherries and pepper. A slight veil of vanilla. The ferrous reddish soil is traceable in the wine's mineralic features. Soft tannines on the palate. A typical Zweigelt for many occasions.



<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.1 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 19 °C
<b>Aging Potential:</b>	15 years
<b>Optimum Drinking Year:</b>	2021 - 2029

## VINEYARD

<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Bio-Qualitätswein, Gebietswein
<b>Site:</b>	regional vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweigelt 100 %   34 years 3800 - 4000 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	230 m
<b>Soil:</b>	iron containing loam



## WEATHER / CLIMATE

<b>Average Rainfall Per</b>	450 - 750 mm
<b>Vintage:</b>	

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	mechanical
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   10 day(s)   100 %
<b>Fermentation:</b>	spontaneous steel tank   temperature control: yes   27 - 29 °C
<b>Maturing:</b>	small wooden barrel   500 L   used barrel   18 month(s)
<b>Bottling:</b>	screw cap
<b>Deacidification:</b>	no

**Acidification:** no

## WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.