

Hager Rot 2020



Wine Description

Hager Rot is a Cuvée of Zweigelt, St. Laurent and Pinot Noir. The harmonious interplay of these red wines, the special care of the vineyard and the proper monitoring of the wine in the cellar, lead to this high-quality blend. Especially the Pinot Noir requires high quality soil (barren, stony soils with southerly orientation). The grapes grow in 350-400m above sealevel on clay and stony soil (micaschist and gneis) After a good selection and spontaneous fermentation the wine was filled in small used oak barrels for 18 month before it got bottled. It is a fruity, fullbodied red wine with soft tannins and a long finish. It is good companion to deer or cheese. It is also a dessert on his own.

Wine Type: still wine | red | dry

Alcohol: 11.5 %

Residual Sugar: 1.1 g/l

Acid: 5.1 g/l

Total Sulfur: 9 mg

Certificates: organic, Demeter

Allergens: sulfites

Aging Potential: 2030 years

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Österreichischer Qualitätswein

Site: Steinleiten, Hiesberg

Site Type: hillside

Varietal: Blauer Zweigelt

St. Laurent

Pinot Noir

Geografical Orientation: south

Soil: loam

mica schist

flint

gneiss

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: small oak barrel | used barrel | 18 month(s)

