

Zweigelt Blauburger 2021



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 soil on the northern part of Mollands in 360m 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 one year before it was bottled. The Zweigelt Blauburger 2021 is an uncomplicated, easy-drinking wine with nice fruity aromas, refreshing acidity and soft tannins in the end. It fits well to light starters with tomatoes and all kinds of Pasta.

Wine Type: still wine | red | dry

Alcohol: 12 %

Residual Sugar: 1 g/l

Acid: 5.1 g/l

Total Sulfur: 28 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: 5 years

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Österreichischer Qualitätswein

Site: Woad und Hiesberg

Varietal: Blauer Zweigelt
Blauburger

Sea Level: 320 - 360 m

Soil: loam


Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

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Malolactic Fermentation:	yes
Mash Fermentation:	Carbonic fermentation Stems: 100 %
Maturing:	steel tank