



Zweigelt 2017



CHARACTER

This Zweigelt represents the secure comfort of home and tells pleasant stories of the geological diversity around Lake Neusiedl. It is simultaneously a thoroughly honed documentation of its origin and the year 2017, which bequeathed grapes with the extraordinary fineness of a diamond cut on their way to realising their potential. In a circle dance of aromas, all varieties of cherry from morello to cornelian are endowed three-dimensional depth through fine-grained, yet catchy tannins. Despite all finesse and sheer, cool elegance, one attribute remains which the heart of this Zweigelt sings: pure juiciness. To allow this mouth-watering juiciness to flow unhindered, serve best at 15-16° C (59-61° F).

ORIGIN

Zweigelt performs a uniting role in terms of origin at our estate: the grapes stem from flat, humus-rich plots in the Heideboden, gravelly sites on the Parndorfer Platte (Parndorfer Plain), and limestone and schistous slopes of the Leithaberg (Leitha Mountains).

GENESIS

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic cultivation of the vineyards. Handpicked from the beginning to mid-September, spontaneous fermentation, two weeks maceration on the skins in wooden fermentation vat and steel tank. 13 months maturation in wooden vats and 500-litre oak barrels.

SOBER FACTS

100% Zweigelt • 12.0 % a.b.v. • 5.7 g/l acidity • 1.0 g/l residual sugar • bottle size (l): 0.75, 1.5
Bottled beginning of July 2019