

# gluegglich Red



## Vineyard

Origin:	Austria
Designation:	table wine
Site:	Gumpoldskirchen
Elevation:	200 – 250 m
Grape variety:	60% Pinot Noir, 25% Zweigelt, 15% St. Laurent
Soil composition:	maritime sediments, limestone gravel
Climate:	pannonian
Training method:	Guyot
Age of vines:	5 to 50 years
Density of plants:	4.000 - 5.000 vines / ha
Yield per hectar:	40 hl/ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

## Vintage

Zweigelt: Destemmed and fermented on mash on steel for 1 week and aged in 600 lt barrels  
Pinot Noir: Fermented as whole bunch on wooden fermenter for 3 weeks and aged in small barrels  
St. Laurent: Whole grapes mashed with feet in a vat and started fermenting on mash (2 days), fermentation in 600 lt. barrels  
Vintages: 2017 / 2018 / 2019 / 2020 / 2021 / 2022

## Cellar

Harvest:	selective picking by hand in boxes of 20 kg
Mash:	destemmed, mashed or whole cluster pressing
Fermentation:	spontaneous in wooden fermenter
Aging:	Pinot Noir: 6-12 months on full lees, 1-2 years on fine lees in small wooden barrels Zweigelt & St. Laurent: 6 months on lees in small barrels
Botteling:	1. Botteling: 23th February 2023
Sulphur:	after blend with 10 mg/l

## Tasting note

Bright cherry red with purple reflections. Cranberry and Amarena cherry - plus a hint of propolis and juniper - on the nose. A light-footed, juicy wine with moderate tannins. The palate delivers notes of blood orange, cherry and dried herbs. Completely dry with fresh acidity, a silky mouthfeel - and vital tension right through the long citrus finish. (tasted by wine academic Johannes Fiala)

## Recommended with

a Brettjause (meat, cheese and spread plate) and antipasti.

Maturation potential:	2022-2024
Vegan:	Yes



Alcohol **11,5%**

Residual sugar: **0,7 g/l**

Acidity: **5,8 g/l**

Total SO<sub>2</sub>: **15 mg/l**

