



ZVY-GELT 2013

Variety:	100% Zweigelt
Region:	Lower Austria, Niederösterreich
Vineyard:	50 year old vines
Soil:	loess over konglomerat
Vintage:	by hand
Grapes :	19° KMW
Grape treatment:	must fermentation 22 days
Fermentation:	4 weeks at 25° C in stainless steeltank
Aging:	50% stainless steel tank and 50% old oak
Malotactic:	Yes
Alcohol:	13%vol
Total acidity:	4,7g/l
Residual sugars:	1.9 g/l, dry
Serving temperature:	17°C

Tasting notes:

Great structure, medium bodied red for all seasons, spicy with aromas of cherries blueberries, red current, balanced acidity, perfect food wine