

# ANITA NITTNAUS HANS

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## ZWEIGELT 2014

<b>Varieties, blend:</b>	100% Zweigelt
<b>Region:</b>	Neusiedlersee, Burgenland
<b>Climate:</b>	Continental („Pannonian“) climate, hot summers and cold winters flat lands on eastern side of lake Neusiedl, close to Hungary dry (<500mm of rain/year)
<b>Vineyards:</b>	Vineyards near lake Neusiedl: Heideboden, Parndorfer Platte, mostly flat (plain)
<b>Soil:</b>	Sandy clay with gravels
<b>Harvest:</b>	Organic grapes, harvest and selection by hand, September 2014
<b>Vinification:</b>	Biodynamic methods, member of RESPECT. Maceration time: 3 weeks in a stainless steel Spontaneous fermentation, aged 12 month in 500 l used (4-8 years old) Austrian oak, low sulfur, no fining
<b>Bottling:</b>	July 4 <sup>th</sup> , 2014
<b>Cases:</b>	6 x 750 ml <i>* also also available 6 x 375 ml</i>
<b>Alcohol:</b>	12.0 %vol.
<b>Total acidity:</b>	5.8 g/l
<b>Residual sugar:</b>	1.0 g/l
<b>Maturity:</b>	2016 - 2022
<b>Serving temperature:</b>	16 – 18 °C
<b>Tasting notes:</b>	Brilliant ruby red, very aromatic and fruity, spicy, cherry aroma, vivacious on the palate, powerful and long finish
<b>Food pairing:</b>	All round food wine, poultry, vegetables, fish, meats, fried and spicy, BBQ and pasta dishes