

Schmelzer^s

Zweigelt 2014

(unfiltered)

Winemaker: Georg Schmelzer

Varietals: 100% Zweigelt

Wine Region: Neusiedlersee, Burgenland

Climate: Pannonian climate zone. Hot, dry summers and cold snowless winters, as well as moderate precipitation. An important factor for this special microclimate is the Neusiedler See, the largest steppe lake of Central Europe.

Vineyards: Haide, Pahlen and Schmalergund

Vineyard Treatment:

Biodynamic-Organic DEMETER certified, dry farming, hand harvesting

Soil: clay, gravel, sand

The Zweigelt grows on three types of soil. We take the best grapes from each vineyard and put them together, creating a more multi-layered wine.

Vinification:

No added sulphur, unfiltered

Grapes are destemmed, unadorned, not pressed (but rather produced without pressure), fermented on the mash, malolactic fermentation, spontaneous fermentation, no added yeast, maturation on the fine yeast in big used barrels (2500 L) for 12 months.

Alcohol:	13,4	% vol
Acidity:	6	g/l
Residual sugars:	1	g/l

Tasting notes:

Dark ruby red, ripe cherry in the nose, harmonious palate.