

ANITA NITTNAUS HANS

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ZWEIGELT 2016

Varieties, blend:	100% Zweigelt
Region:	Neusiedlersee, Burgenland
Climate:	Continental („Pannonian“) climate, hot summers and cold winters, flat sites on eastern side of lake Neusiedl, close to Hungary, generally dry (< 500mm of rain/year)
Vineyards:	Vineyards near lake Neusiedl: Heideboden, Parndorfer Platte, mostly flat (plain)
Soil:	Sandy clay with gravels
Harvest:	Organic grapes, harvest and selection by hand, mid-September 2016
Vinification:	Biodynamic methods, member of RESPECT. Spontaneous fermentation, 12 months in 500 l used Austrian oak, low sulfur, no fining
Bottling:	August 29 th , 2017
Bottles produced:	6.000
Cases:	12 x 750 ml
Alcohol:	12.5 %vol.
Total acidity:	5.8 g/l
Residual sugar:	1.2 g/l
Maturity:	2017 - 2027
Serving temperature:	16 – 18 °C
Tasting notes:	Brilliant ruby red, very aromatic and fruity, spicy, cherry aroma, vivacious on the palate, elegant and long finish.
Food pairing:	All round food wine, poultry, vegetables, fish, meats, fried and spicy, BBQ and pasta dishes