



2016

ZWEIGELT RED SOIL

Variety, blend: 100 % Zweigelt
Method of cultivation: Biodynamic
Region: Wagram, Niederösterreich
Vineyard: Rote Erde
Soil: red soil
Vintage: By hand
Yield: 50 hl/ha
Grapes: 18,5 Grad KMW
Grape treatment: Whole cluster pressing

Fermentation: Temperature controlled, 14 days at 30° C in stainless steel tanks
Aging: Large wooden barrels (500 liters)

Malolactic fermentation: Yes
Alcohol: 12,5 % vol
Total acidity: 5,1 g/l
Residual sugars: 1,0 g/l, dry
Serving temperature: 16-18° C

Tasting notes:

Cherry-coloured, spicy, vigorous scent of sour cherries and pepper. A slight veil of vanilla. The ferrous reddish soil is traceable in the wine's mineralic features. Soft tannins on the palate. A typical Zweigelt for many occasions.