



2014
ZWEIGELT
VOM DONAULÖSS

Variety, blend: 100 % Zweigelt
Method of cultivation: Biodynamic
Region: Wagram, Niederösterreich
Vineyard: First harvest of all the Zweigelt vineyards
Soil: Löss
Vintage: By hand
Yield: 45hl/ha
Grapes: 18,5 Grad KMW
Grape treatment: Whole cluster pressing

Fermentation: Temperature controlled, 14 days at 30° C in stainless steel tanks
Aging: 24 months in used large wooden barrels (4000 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:

Dark ruby-red, fruity and spicy, with notes of cherry, blueberry and blackberry, good body and profound finish.