

Zweigelt 2007

Designation: quality wine from the Neusiedlersee, in the Austrian region of Burgenland

Origin: grown in the Pannonian climate at the eastern side of the Neusiedlersee. The hot summer days provide optimum ripening conditions. The cool nights of late summer further the development of a fruity bouquet and provide ideal conditions for a powerful red wine with intense fruit. Soils are sandy-loamy with alluvial gravel deposits.

Vinification: grapes are hand-picked, fermented on the skins for the duration of two weeks with natural yeasts from our own vineyards, partly in large casks, partly in stainless steel. A gentle immersion of the berries in the must increases extraction of colouring pigments and tannins; refined by malolactic fermentation.

Character:

the red Austrian classic

with berry fruit, charming, a steadfast stalwart

A classic with great character, heart-warming, full of taste and comforting.

drink: 16-18°C

decant: 15 min.

store: 0-4 years

Alcohol: 14.0 %vol

Cumulative acid: 5.0 g/l

Residual sugar: 1.3 g/l, dry

certified: Austria Bio Garantie | Demeter

Bottle/ Packaging: 0,75 l / 6 per case / 25 cases per layer
0,75 l / 12 per case / 9 cases per layer

