

Origin: Austria, Burgenland, Gols
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Selection
Varietal: Zweigelt 80 %
Blaufränkisch 20 %



Cellar

Harvest: handpicked
Malolactic: yes
Fermentation:
Skin Contact: 20 day(s)
Fermentation: spontaneous
wooden fermentation stand
Maturing: oak barrel | 500 L | used barrel | 18 month(s)
Bottling: July 5, 2017

Data

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 5.5 g/l
Certificates: organic
Allergens: sulfites

Awards

Falstaff: 0

