

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Hallebühl
Site Type:	plains
Varietal:	Zweigelt 100 % 47 - 51 years 4000 liter/ha
Geographical Orientation:	east
Sea Level:	128 m
Soil:	gravel iron



Vineyard Site:

The name Hallebühl goes back to "Hollerpirchl" and means elderberry hill; it is the highest elevation in the area east of Lake Neusiedl, at 128 m above sea level. The Celts already visited this intersection of earth rays and called it a "holy mountain". The pebbles of the soil are slightly reddish in colour and rich in iron with a moderate lime content. The soil is light, permeable and very warm.

Cellar

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Filter:	layer filtration coarse
Maturing:	70 % small oak barrel 225 L used barrel 18 month(s) 30 % small wooden barrel 225 L new barrel 24 month(s) bottle 18 month(s)
Bottling:	glass cork

Data

Wine Type:	Still wine red dry
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

Wine Description

dark ruby red, in the nose impressions of lilac and coconut, on the palate blackberries and beets with hints of pickled cherries, good structure, complex finish

Winery



Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

Food recommendation

hearty dishes, meat, game and lamb