

Umathum

Ried Hallebühl Zweigelt 2015

Österreichischer Qualitätswein

Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Ried Hallebühl

Site Type: plains

Varietal: Zweigelt 100 % | 47 - 51 years
2800 plants/ha | 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.



Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked | middle/september

Grape Sorting: mechanical

Fermentation: spontaneous

Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

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Malolactic Fermentation:	yes
Sulfur Added:	wine
Juice Extraction:	yes 15 %
Mash Fermentation:	partly destemming Stems: 30 % wooden fermentation stand 5 week(s) temperature control: yes 100 %
Fermentation Process:	pump over 1 - 2 x day Duration: 14 days
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
Alcohol:	12.8 %
Residual Sugar:	1.1 g/l
Acid:	5 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

Product Codes

EAN:	9008172152115
EAN / carton 6:	9008172152160

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