

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	14 %
<b>Acid:</b>	4.8 g/l
<b>Residual Sugar:</b>	2.6 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 18 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2017 - 2022



## Vineyard



<b>Origin:</b>	Austria, Niederösterreich
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweigelt 100 %   15 - 25 years
<b>Sea Level:</b>	180 - 250 m
<b>Soil:</b>	loess

## Weather / Climate

<b>Climate:</b>	continental, pannonic
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## Harvest and Maturing

<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   2   100 %

**Fermentation:** partly spontaneous  
fermentation vat | 10 - 14 day(s) | temperature control:  
yes | 25 - 28 °C

**Skin Contact:** 2 week(s)

**Maturing:** large wooden barrel | 3000 L | used barrel | 8 - 12  
month(s)

**Time on the Fine Yeast:** 10 month(s)