

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



Vineyard

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

Weather / Climate

Climate:	continental, pannonic
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Harvest and Maturing

Malolactic Fermentation:	yes
Mash Fermentation:	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)

