

BLAUER ZWEIFELT RIED "EISENHUT" 2016

Qualitätswein



Origin: Wagram
Quality grade: Qualitätswein
Varietal: Zweigelt 100 %

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 5.6 g/l
Allergens: sulfites
Drinking Temperature: 14 - 16 °C

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: squashed | Stems: 0 % | steel tank | 10 - 12 day(s) |
temperature control: yes | 22 - 23 °C
Fermentation Process: pump over | 3 x day | Duration: 12 days
Filter: filtered
Sulfur Added: yes, wine
Maturing: large wooden barrel | 1000 - 2000 L | used barrel | 24
month(s)
Time on the Fine Yeast: 24 month(s)

WINE DESCRIPTION

Black Cherry, Cassis and dark chocolate are the most dominant flavours in this wine. This flavour is repeated on the palate and predominantly dark fruity. The wine matured for a year in neutral barrels.

WEATHER / CLIMATE

Climate: continental
Seasons 2016: Summer