

# Red Bessi N.V.



**Origin:** Austria, Weinviertel  
**Quality grade:** Wein aus Österreich  
**Site:** Breitenlüssen, Geisrupp  
**Site Type:** hilly land  
**Varietal:** Zweigelt 80 % | 20 - 50 years  
4000 plants/ha | 3000 liter/ha  
Cabernet Sauvignon 20 % | 23 years  
5000 plants/ha | 2500 liter/ha  
**Geographical Orientation:** south  
**Soil:** gravel  
loess



## CELLAR

**Harvest:** handpicked | end/october - end/november | 20 kg cask  
**Malolactic Fermentation:** yes  
**Sulfur Added:** wine  
**Mash Fermentation:** squashed | Stems: 100 % | amphora | 1000 L | 4 - 6 | 100 %  
**Fermentation:** spontaneous  
amphora | 1000 L | 4 - 6 month(s)  
**Maturing:** 100 % | amphora | 6 month(s)  
100 % | small wooden barrel | 300 L | used barrel | 24 month(s)

**Time on the Full** 24 month(s)  
**Yeast:** 24 month(s)  
**Bottling:** natural cork | end/november 2018

## DATA

**Wine Type:** Still wine | red | dry  
**Alcohol:** 13 %  
**Certificates:** bio-dynamic  
**Allergens:** sulfites  
**Drinking** 16 - 18 °C  
**Temperature:**  
**Aging Potential:** high (20 years)  
**Optimum Drinking** 2019 - 2035  
**Year:**

## WINERY

**MG:** Michael Gindl. **SOL:** The name of an ancient vineyard in Michaels home village Hohenruppersdorf. SOL can also be taken as a synonym for the sun but also for the soul in his wines. Wines with extraordinary mineral character, picked from organic treated vineyards, minimally processed and unfiltered. Wines for individualists - made by an individualist.