



Red Bessi N.V.

Wein aus Österreich 🇦🇹

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.