



Red! Pepp 2016

Österreichischer Qualitätswein

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Blauer Zweigelt 100 % 10 - 30 years 3500 - 5000 plants/ha 5000 - 6000 liter/ha
Soil:	loess



Cellar

Harvest:	mechanical middle/september
Malolactic Fermentation:	yes
Fermentation:	selected yeast steel tank 5 day(s) 25 - 26 °C
Maturing:	steel tank 6 month(s)
Time on the Fine Yeast:	6 month(s)

Data

Wine Type:	Still wine red dry
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2018 - 2022

