

# Umathum Ried Hallebühl Zweigelt 2016

## Wine Description

dark ruby red, in the nose impressions of lilac and coconut, on the palate blackberries and beets with hints of pickled cherries, good structure, complex finish

<b>Wine Type:</b>	Still wine   red   dry
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2019 - 2031

## Vineyard

### Vineyard Site:

The name Hallebühl goes back to "Hollerpirchl" and means elderberry hill; it is the highest elevation in the area east of Lake Neusiedl, at 128 m above sea level. The Celts already visited this intersection of earth rays and called it a "holy mountain". The pebbles of the soil are slightly reddish in colour and rich in iron with a moderate lime content. The soil is light, permeable and very warm.



<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Ried Hallebühl
<b>Site Type:</b>	plains
<b>Varietal:</b>	Zweigelt 100 %   46 - 50 years 2800 plants/ha   4000 liter/ha
<b>Geographical Orientation:</b>	east
<b>Sea Level:</b>	128 m
<b>Soil:</b>	gravel iron



## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	mechanical
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Juice Extraction:</b>	yes   15 %
<b>Mash Fermentation:</b>	partly destemming   Stems: 30 %   wooden fermentation stand   5 week(s)   temperature control: yes   100 %
<b>Fermentation Process:</b>	pump over   1 - 2 x day   Duration: 14 days
<b>Filter:</b>	layer filtration   coarse
<b>Sulfur Added:</b>	wine
<b>Maturing:</b>	70 %   small oak barrel   225 L   used barrel   18 month(s) 30 %   small wooden barrel   225 L   new barrel   24 month(s) bottle   18 month(s)
<b>Bottling:</b>	glass cork

## Product Codes

<b>EAN:</b>	9008172152115
<b>EAN / carton 6:</b>	9008172152160

## Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

## Food recommendation

hearty dishes, meat, game and lamb