

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Hallebühl
Site Type:	plains
Varietal:	Zweigelt 100 % 45 - 49 years 2800 plants/ha 4000 liter/ha
Geographical Orientation:	east
Sea Level:	128 m
Soil:	gravel iron



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.

Weather / Climate

Climate: continental, pannonic

Cellar

Harvest:	handpicked beginning/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	wine
Juice Extraction:	yes 15 %
Mash Fermentation:	partly destemming Stems: 30 % wooden fermentation stand 5 week(s) temperature control: yes 100 %
Fermentation Process:	pump over 1 - 2 x day Duration: 14 days
Filter:	layer filtration coarse
Maturing:	70 % small oak barrel 225 L used barrel 24 month(s) 30 % small wooden barrel 225 L new barrel 24 month(s) bottle 18 month(s)
Time on the Full Yeast:	24 month(s)
Time on the Fine Yeast:	24 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %



Residual Sugar:	1 g/l
Acid:	5 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

Awards

A la Carte: 97

Wine Description

Purple red with a dark core. In the nose spicy and peppery with impressions of cherries, slightly smoky hints, on the palate blackberries and cherries with hints of herbs, pleasant tannin, good structure, complex finish

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.