

Zweigelt Blanc de Noir 2018



Wine Description

For this wine the grapes of the red wine variety Zweigelt were pressed immediately after the harvest and fermented spontaneously in steel tanks. The clusters are from our site "Woad", a soil that contains much clay at about 320m above sealevel. The wine has a clear light colour with light pink effects which remember on the red berry skin. Our Blanc de Noir 18 is a light, fruity and spicy wine. It is recommended as aperitif as well as to light dishes or solo on warm summer nights.

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Acid:	5 g/l
Residual Sugar:	6.3 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Optimum Drinking Year:	2019

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Woad
Varietal:	Blauer Zweigelt 100 %
Sea Level:	320 m
Soil:	loam

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes