



ZWEIGELT KLASSISCH 2015

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1.2 g/l
Acid:	5.8 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2018 - 2021

VINEYARD

Origin:	Austria, Kremstal, Dross
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Zweigelt 100 % 30 - 40 years 4000 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south west
Sea Level:	320 m
Soil:	loess gravel

HARVEST AND MATURING

Harvest:	handpicked end/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 50 % fermentation vat 2000 L 6 week(s) 100 %
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 24 month(s)
Time on the Fine Yeast:	24 month(s)
Bottling:	screw cap beginning/august 2017
Deacidification:	no
Acidification:	no

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.