

# Zweigelt Luft & Liebe 2017

<b>Origin:</b>	Austria, Wagram, Grossriedenthal
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Goldberg
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Zweigelt   30 - 40 years 3500 - 4000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	310 m
<b>Soil:</b>	loess   large

## Weather / Climate

<b>Climate:</b>	continental
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## Cellar

<b>Harvest:</b>	handpicked   end/september - beginning/october
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	wine
<b>Skin Contact:</b>	10 - 14 day(s)
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   stainless steel tank   4 - 7 day(s)   temperature control: yes   25 - 30 °C   100 %
<b>Fermentation Process:</b>	pump over   5 - 8 x day   Duration: 14 days
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	acacia barrel   800 L   used barrel   18 month(s)
<b>Time on the Full Yeast:</b>	14 - 18 day(s)
<b>Time on the Fine Yeast:</b>	18 month(s)
<b>Bottling:</b>	natural cork   April 29, 2019   1000 bottles SO2 added: 15 mg
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	< 1 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	medium (8 years)
<b>Optimum Drinking Year:</b>	2020 - 2025



## Wine Description

Zweigelt off the beaten path. Sourced from the Goldberg, this Zweigelt ferments spontaneously in very old acacia barrels (35 years). Matured with a lot of air (Luft) and given plenty of love (Liebe) in the making, this wine shows the potential and the versatility off Austrian red wine.

## Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.