

Zweigelt PUR 2016



Wine Description

The Zweigelt vine is a hybrid between St.Laurent and Blaufränkisch made by the Austrian institute for scientific research in Klosterneuburg in 1922. Today it is the most important red wine grape in Austria. The Zweigelt vine is relatively resistant against frost, dryness and infections. Typical for this variety is its fruity taste (cherry) and charming tannins. Depending on the way of cultivation it can be a light fruity red wine for hot summer days or a strong full-bodied red wine with a long finish. For Zweigelt PUR we harvested very ripen grapes from one of our best sites, the Langenloiser Seeberg. This is a southside vineyard in about 320m above sealevel, on a very stony soil (mainly micaschist). PUR means that the wine was harvested by hand, fermented spontaneously (like all our wines) and left in small used oak barrels on the fine yeasts without sulphur for ripening. After about one and a half year the wine was bottled unfiltered and unfinned with a minimum addition of Sulphur. The result is a full-bodied, fruity red wine with soft tannins and a long finish. It has potential for storage and we would recommend the wine to food like deer or a soft steak.

Wine Type:	still wine red dry
Alcohol:	12 %
Residual Sugar:	2.19 g/l
Acid:	5.3 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	16 - 19 °C
Aging Potential:	medium (6 years)

Vineyard

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Landwein aus Österreich
Site:	Seeberg
Varietal:	Blauer Zweigelt 100 %
Soil:	mica schist amphibolite

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	large wooden barrel