

Zweigelt Reserve 2011



Wine Description

This vineyard of Zweigelt was planted in the 1960's so the vines are already 50 years old and produce only small berries and small quantities which brings high quality. The harvest is rather early because it's very important to have healthy grapes. If there is already some botrytis the grapes are selected exactly. The Zweigelt Reserve 11 has a pretty dark colour and a fruity nose of dark cherries. It has a medium body, soft tannins and a long finish. In comparison to its twin brother Zweigelt PUR a little dose of sulphur was added. So the next years we can observe how the wine develops with and without added sulphur. We recommend the Zweigelt Reserve 11 to lamb, deer and ripen cheese.

Wine Type:	still wine red dry
Alcohol:	14 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	17 - 19 °C
Aging Potential:	2020 years

Vineyard

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Zöbing Eichelberg
Normal Classification:	Reserve
Varietal:	Blauer Zweigelt 100 %
Sea Level:	320 m
Soil:	gneiss little top soil mica schist little top soil weathered soil

Weather / Climate

Climate:	continental
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Harvest and Maturing

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