

# 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.

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

## Vineyard

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

## Weather / Climate

<b>Climate:</b>	continental
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## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	large wooden barrel