



Zweigelt Rohstoff 2016

Österreichischer Qualitätswein 

Origin: Austria, Neusiedlersee, Andau
Quality grade: Österreichischer Qualitätswein
Site: Heideboden
Site Type: plains
Varietal: Zweigelt 100 % | 15 - 25 years
5000 plants/ha | 4000 - 5000 liter/ha
Sea Level: 117 m
Soil: gravelly | large | top soil
sandy | medium | sub soil



Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked

Grape Sorting: manual

Malolactic yes

Fermentation:

Skin Contact: 6 week(s)

Mash Fermentation: squashed | Stems: 0 % | 7 | 100 %

Fermentation: spontaneous
steel tank | 7 day(s) | temperature control: yes
| 24 - 28 °C

Maturing: small oak barrel | 225 L | used barrel | 12
month(s)

Time on the Fine 6 month(s)

Yeast:

Data

Wine Type: Still wine | red | dry

Alcohol: 14 %

Allergens: sulfites

Drinking 15 - 18 °C

Temperature:

Aging Potential: medium (6 years)


Optimum Drinking 2018 - 2021

Year:

Awards

Falstaff: 92

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