



ZWEIGELT ROHSTOFF 2016



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
Cellar	
Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
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 Yeast:	6 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	14 %
Allergens:	sulfites
Drinking Temperature:	15 - 18 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2021

Awards

Falstaff:	92
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