

|                               |                         |
|-------------------------------|-------------------------|
| <b>Wine Type:</b>             | Still wine   rose   dry |
| <b>Alcohol:</b>               | 12 %                    |
| <b>Acid:</b>                  | 5.2 g/l                 |
| <b>Residual Sugar:</b>        | 3.2 g/l                 |
| <b>Allergens:</b>             | sulfites                |
| <b>Drinking Temperature:</b>  | 10 - 12 °C              |
| <b>Aging Potential:</b>       | small (3 years)         |
| <b>Optimum Drinking Year:</b> | 2018 - 2021             |



## Vineyard



|                       |                                |
|-----------------------|--------------------------------|
| <b>Origin:</b>        | Austria, Niederösterreich      |
| <b>Quality grade:</b> | Österreichischer Qualitätswein |
| <b>Site:</b>          | Vineyard Selection             |
| <b>Site Type:</b>     | hilly land                     |
| <b>Varietal:</b>      | Zweigelt 100 %   25 - 35 years |
| <b>Sea Level:</b>     | 180 - 250 m                    |
| <b>Soil:</b>          | loess                          |

## Weather / Climate

|                 |                       |
|-----------------|-----------------------|
| <b>Climate:</b> | continental, pannonic |
|-----------------|-----------------------|

## Harvest and Maturing

|                                 |   |
|---------------------------------|---|
| <b>Malolactic Fermentation:</b> | no  |
| <b>Fermentation:</b>            | selected yeast<br>steel tank   10 - 14 day(s)   temperature control: yes   16 - 18 °C |



**Skin Contact:** 2 hour(s)  
**Maturing:** steel tank | 4 month(s)  
**Time on the Fine Yeast:** 3 month(s)