



ZWEIGELT 2017

Origin: Austria, Neusiedlersee, Rust
Quality grade: Österreichischer Qualitätswein
Site: Ruster Hügelland
Site Type: hilly land
Varietal: Zweigelt 100 % | 12 - 20 years
Soil: loamy | little
brown earth
granite
gneiss
primary rock
Muschelkalk



CELLAR

Harvest: handpicked | beginning/september
Malolactic Fermentation: yes
Fermentation: spontaneous
steel tank | 30 °C
Maturing: large wooden barrel | used barrel

DATA

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 5.2 g/l
Certificates: bio-dynamic
Allergens: sulfites

Drinking Temperature: 16 °C
Optimum Drinking Year: 2017 - 2020