

Umathum Zweigelt 2017

Wine Description

Ruby red colour, spicy in the nose with impressions of pepper and cherries, on the palate flavorings of cherries and raspberries with fine, long and balanced finish

Wine Type: Still wine | red | dry

Alcohol: 13 %

Residual Sugar: 1 g/l

Acid: 5 g/l

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: medium (8 years)

Optimum Drinking Year: 2019 - 2026

Vineyard

Vineyard Site:

Quartz and iron-rich gravel soil, subsoil gravel and sand; topsoil light and permeable, warm and dry



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Vineyard Selection from Frauenkirchen and surroundings

Site Type: plains

Varietal: Zweigelt 100 % | 14 - 41 years
3500 - 4000 plants/ha | 5000 liter/ha

Sea Level: 128 m

Soil: gravel
quartz



Harvest and Maturing

Harvest:	handpicked middle/september
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Juice Extraction:	yes 15 %
Mash Fermentation:	complete destemming Stems: 0 % steel tank 2 week(s) temperature control: yes 28 - 30 °C 100 %
Filter:	layer filtration
Maturing:	large wooden barrel 2500 L used barrel 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	glass cork middle/november 2018

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

Food recommendation

goes well with dark meat, game and also pasta dishes