

# Umathum Zweigelt 2017

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



## Vineyard Site:

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

## Weather / Climate

Climate: continental, pannonic

## Cellar

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)

## Data

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

## 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

## 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