

Umathum

Zweigelt 2017

Österreichischer Qualitätswein

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 %

Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

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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

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