

weninger

Zweigelt 2017

Origin:	Austria, Mittelburgenland, Horitschon
Quality grade:	Landwein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 22 - 45 years 4000 plants/ha 5500 - 6000 liter/ha
Sea Level:	240 - 300 m
Soil:	loam iron containing

Cellar

Harvest:	handpicked beginning/september
Malolactic Fermentation:	yes
Mazeration:	3 day(s) warm
Skin Contact:	1 week(s)
Mash Fermentation:	Semi Carbonic fermentation Stems: 30 % 10 day(s) 100 %
Fermentation:	spontaneous steel tank temperature control: yes 15 - 25 °C
Maturing:	steel tank 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	DIAM beginning/october 2018 8500 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	12 %
Total Sulfur:	< 10 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 17 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2018 - 2023

Winery

Soil as the origin of life. Unbound yet deeply rooted.

