

ANITA **NITNAUS** HANS



BLAUER ZWEIGELT 2016

Origin: Austria, Neusiedlersee, Gols
Quality grade: Österreichischer Qualitätswein
Site: Heideboden, Parndorfer Platte
Site Type: plateau
Varietal: Zweigelt 100 %
Vineyard Site:

The hand-picked, carefully selected organic grapes for this wine come from preferred sites in the Heideboden near the lake and on the Parndorfer Platte, which are ideally predestined for the demands of the down-to-earth, early-maturing Zweigelt variety.




PANNOBILE

WEATHER / CLIMATE

Climate: continental, pannonic

Vintage description:

2016 started out difficult with frost that led to a substantial loss in yield. This was followed by a wet and cold summer with perpetual threats of fungal infections. On the bright side the water supply for the vines was ideal for the subsequent almost too hot September. All's well that ends well.

CELLAR

Harvest: handpicked | middle/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Maturing: large wooden barrel | used barrel | 12 month(s)
Bottling: Aug. 29, 2017 | 6000 bottles

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Acid: 5.8 g/l
Residual Sugar: 1.2 g/l
Certificates: bio-organic
Allergens: sulfites
Drinking Temperature: 16 - 18 °C
Aging Potential: medium (6 years)
Optimum Drinking Year: 2017 - 2022

WINE DESCRIPTION

Bright ruby red, fruity and spicy after cherries, lively on the palate with lots of fruit, while nicely balanced. Lasting finish.