



ZWEIGELT 2018

Wine Type:	Still wine red dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.5 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium
Optimum Drinking Year:	2019 - 2022

VINEYARD

Origin:	Austria
Quality grade:	Bio-Qualitätswein
Site:	Stixneusiedl, Prellenkirchen
Normal Classification:	Niederösterreich
Site Type:	hillside
Varietal:	Zweigelt 100 % 6000 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 200 m
Soil:	calcareous loess loam

HARVEST AND MATURING

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mazeration:	squashed 2 day(s) warm with stems: yes
Fermentation Process:	manual punch down Duration: 2 days
Skin Contact:	2 - 5 day(s)

PRODUCT CODES

EAN:	9120039622491
EAN / carton 6:	9120039623498

