



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein
Site:	Foggathal
Normal Classification:	Reserve
Site Type:	hilly land
Varietal:	Zweigelt 60 % 35 years Cabernet Sauvignon 40 %
Geographical Orientation:	south, south west
Sea Level:	230 - 240 m
Soil:	iron containing loam

WEATHER / CLIMATE

Rainfall 2017: 474 hours

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	oak barrel 500 L used barrel 28 month(s)
Bottling:	natural cork
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.6 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	17 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2020 - 2035

WINE DESCRIPTION

Muted cherry-red with violet sprinklings. Initially leafy aroma with slight exotic wood followed by fragrances of dark berries. They stick to the palate assisted by a salty aroma reflecting the minerality of the soil. A refined wine with exciting aroma and floating elegance.

