

# Hager Rot 2017



## Wine Description

Hager Rot is a Cuvée of Zweigelt, St. Laurent and Pinot Noir. The harmonious interplay of these red wines, the special care of the vineyard and the proper monitoring of the wine in the cellar, lead to this high-quality blend. Especially the Pinot Noir requires high quality soil (barren, stony soils with southerly orientation). The grapes grow in 350-400m above sealevel on clay and stony soil (micaschist and gneis) After a good selection and spontaneous fermentation the wine was filled in small used oak barrels for 18 month before it got bottled. It is a fruity, fullbodied red wine with soft tannins and a long finish. It is good companion to deer or cheese. It is also a dessert on his own.

|                         |                        |
|-------------------------|------------------------|
| <b>Wine Type:</b>       | Still wine   red   dry |
| <b>Alcohol:</b>         | 12 %                   |
| <b>Residual Sugar:</b>  | 1 g/l                  |
| <b>Acid:</b>            | 5.6 g/l                |
| <b>Certificates:</b>    | organic, Demeter       |
| <b>Allergens:</b>       | sulfites               |
| <b>Aging Potential:</b> | 2027 years             |

## Vineyard

|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Kamptal, Mollands             |
| <b>Quality grade:</b>            | Österreichischer Qualitätswein         |
| <b>Site:</b>                     | Steinleiten, Hiesberg                  |
| <b>Site Type:</b>                | hillside                               |
| <b>Varietal:</b>                 | Blauer Zweigelt<br>St. Laurent         |
| <b>Geographical Orientation:</b> | south                                  |
| <b>Soil:</b>                     | loam<br>mica schist<br>flint<br>gneiss |

## Harvest and Maturing

|                                 |  |
|---------------------------------|--|
| <b>Harvest:</b>                 | handpicked                                   |
| <b>Fermentation:</b>            | spontaneous                                  |
| <b>Malolactic Fermentation:</b> | yes  |
| <b>Maturing:</b>                | small oak barrel   used barrel   18 month(s) |