

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.

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


Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Steinleiten, Hiesberg
Site Type:	hillside
Varietal	Blauer Zweigelt St. Laurent
Geografical Orientation:	south
Soil	loam mica schist flint gneiss

Harvest and Maturing

Harvest	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing	small oak barrel used barrel 18 month(s)

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