



# Neusiedlersee DAC Zweigelt 2017

Neusiedlersee DAC 

**Origin:** Austria, Neusiedlersee, Andau  
**Quality grade:** Neusiedlersee DAC  
**Site:** Heideboden  
**Site Type:** plains  
**Varietal:** Zweigelt 100 % | 5 - 15 years  
5000 plants/ha | 3000 - 6000 liter/ha  
**Sea Level:** 117 m  
**Soil:** gravelly | large | top soil  
sandy | medium | sub soil



## Weather / Climate

**Climate:** continental, pannonic

## Cellar

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Fermentation:** partly spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** squashed | Stems: 0 % | 7 | 100 %  
**Maturing:** steel tank | 6 month(s)  
**Time on the Fine** 4 month(s)  
**Yeast:**

## Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 13 %  
**Residual Sugar:** 1 g/l  
**Acid:** 4.9 g/l  
**Allergens:** sulfites  
**Drinking Temperature:** 15 - 18 °C  
**Aging Potential:** medium (6 years)  
**Optimum Drinking Year:** 2018 - 2023