



NEUSIEDLERSEE DAC ZWEIGELT 2017



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 Yeast: 4 month(s)

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

