



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Bio-Qualitätswein, Gebietswein
<b>Site:</b>	regional vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweigelt 100 %   33 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	230 m
<b>Soil:</b>	iron containing loam

### WEATHER / CLIMATE

**Rainfall 2017:** 474 hours

### CELLAR

<b>Harvest:</b>	handpicked   beginning/october
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	small wooden barrel   500 L   used barrel   18 month(s)
<b>Bottling:</b>	screw cap   middle/june 2019
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.4 g/l
<b>Certificates:</b>	respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 19 °C
<b>Aging Potential:</b>	medium (15 years)
<b>Optimum Drinking Year:</b>	2020 - 2028



### WINE DESCRIPTION

Cherry-coloured, spicy, vigorous scent of sour cherries and pepper. A slight veil of vanilla. The ferrous reddish soil is traceable in the wine's mineralic features. Soft tannines on the palate. A typical Zweigelt for many occasions.