

ANITA **NITTNAUS** HANS



ZWEIGELT FUX 2017

Origin: Austria, Burgenland, Gols
Quality grade: Österreichischer Qualitätswein
Site: Vineyard selection
Site Type: plateau
Varietal: Zweigelt 100 %

Vineyard Site:

The hand-picked grapes for this lively fruity Zweigelt come from Fuchsenfeld. A site in Halbtürn very close to the Hungarian border, where the Parndorfer Platte runs out into the Heideboden.



WEATHER / CLIMATE

Vintage description:

2017 started out with a very dry winter and hardly any rain in spring. A short frost phase end of April did not do any harm, flowering started earlier than usual. It rained more often, though very little, even during the very hot summer, which lasted well into late September. A beautiful vintage for red wine, comparable to 2015 and 2011. The white wines are characterized by lovely fruit and fine acidity.

CELLAR

Harvest: handpicked | September 4
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Maturing: large wooden barrel | used barrel
Bottling: screw cap | Feb. 9, 2018 | 4190 bottles

DATA

Wine Type: Still wine | red | dry
Alcohol: 11.7 %
Acid: 5.4 g/l
Residual Sugar: 1.1 g/l
Certificates: respect - BIODYN, LACON
Allergens: sulfites
Aging Potential: medium (6 years)
Optimum Drinking Year: 2018 - 2021

WINE DESCRIPTION

On the nose bright fruits of cherries and berries. Lively, buoyant and not too high in alcohol (11.5%), delicate and animating.