



## ZWEIGELT RIED HEDWIGHOF 2017

### WINE DESCRIPTION

Ruby-black colour with violet rims; perfume of wood-berries; mild on the palate; velvety and powerful

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	5.2 g/l
<b>Residual Sugar:</b>	1.4 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	medium (7 years)
<b>Optimum Drinking Year:</b>	2019 - 2024

### VINEYARD

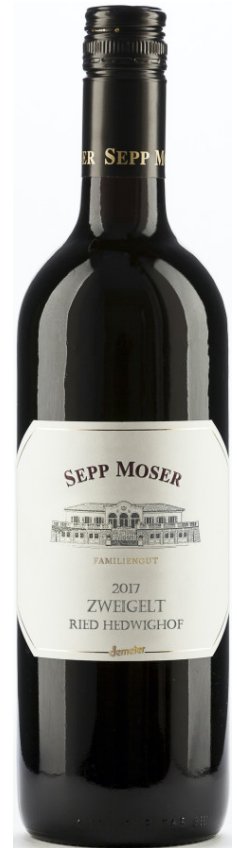
<b>Origin:</b>	Austria, Burgenland, Apetlon
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Hedwighof
<b>Site Type:</b>	plains
<b>Varietal:</b>	Zweigelt 100 %   10 - 50 years 3500 plants/ha   5000 - 5500 liter/ha
<b>Sea Level:</b>	120 m
<b>Soil:</b>	black earth gravel

### WEATHER / CLIMATE

**Climate:** continental, pannonic

### HARVEST AND MATURING

<b>Harvest:</b>	handpicked   beginning/september
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	pump over
<b>Fermentation:</b>	spontaneous steel tank   temperature control: yes   28 - 30 °C
<b>Skin Contact:</b>	14 - 20 day(s)
<b>Maturing:</b>	steel tank   10 month(s)
<b>Bottling:</b>	screw cap   beginning/july 2018



## WINERY

The Sepp Moser-estate (51 in total) is spread over two different wine regions. In the Kremstal the grapes for white wines are grown on south exposed terraces while in the plains of the Neusiedlersee-area the production is focused on reds and dessert wines. Demeter-certification was obtained in vintage 2009. Sepp Moser-wines are never loud but always full of vividness and elegance.