

Zweigelt PUR 2017



Wine Description

The Zweigelt vine is a hybrid between St.Laurent and Blaufränkisch made by the Austrian institute for scientific research in Klosterneuburg in 1922. Today it is the most important red wine grape in Austria. The Zweigelt vine is relatively resistant against frost, dryness and infections. Typical for this variety is its fruity taste (cherry) and charming tannins. Depending on the way of cultivation it can be a light fruity red wine for hot summer days or a strong full-bodied red wine with a long finish. For Zweigelt PUR we harvested the best grapes from all of our red wine sites. The vineyards are between 350-380m above sea level and between 30 and 50 years old. PUR means that the wine was harvested by hand, fermented spontaneously (like all our wines) and left in small used oak barrels on the fine yeasts without sulphur for ripening. After about one and a half year the wine was bottled unfiltered and unfined with a minimum addition of Sulphur. The result is a full-bodied, fruity red wine with soft tannins and a long finish. It has potential for storage and we would recommend the wine to food like deer or a soft steak.

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| Wine Type: | still wine red dry |
| Alcohol: | 12 % |
| Residual Sugar: | 2.1 g/l |
| Acid: | 5.9 g/l |
| Total Sulfur: | 20 mg |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 19 °C |
| Aging Potential: | high (10 years) |

Vineyard

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|-----------------------|------------------------------|
| Origin: | Austria, Kamptal, Langenlois |
| Quality grade: | Landwein aus Österreich |
| Site: | Seeberg |
| Soil: | mica schist amphibolite |

Harvest and Maturing

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Mash Fermentation: | squashed |
| Maturing: | large wooden barrel |