

Wine Description

Every vineyard is harvested up to three times and for the Zweigelt Reserve Norbert and Stefan always want the latest harvested grapes. After fermenting slowly on skins and some gentle pump-overs, the mash is pressed and raked into old wooden barrels, where the wine can rest for another year before bottling.



Wine Type: Still wine | red | dry

Alcohol: 13.5 %

Residual Sugar: 2.5 g/l

Acid: 5.5 g/l

Allergens: sulfites

Drinking Temperature: 18 - 20 °C

Aging Potential: high (2035 years)

Optimum Drinking Year: 2019 - 2029

Vineyard

Origin: Austria

Quality grade: Österreichischer Qualitätswein

Site: Vineyard selection

Normal Classification: Reserve

Varietal: Zweigelt 100 % | 20 - 35 years
2500 - 3500 liter/ha

Harvest and Maturing

Harvest: handpicked | middle/october

Grape Sorting: manual

Malolactic Fermentation: yes

Mash Fermentation: complete destemming | Stems: 0 %

Fermentation: spontaneous
steel tank | 3 - 4 week(s) | 21 - 24 °C

Maturing: large wooden barrel | 3500 L | used barrel | 9 - 12
month(s)

Time on the Fine Yeast: 9 - 12 month(s)



Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.