

ZWEIGELT RIED "GOLDBERG" 2017

Qualitätswein



Origin: Wagram
Quality grade: Qualitätswein
Varietal: Zweigelt 100 %

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 6.4 g/l
Allergens: sulfites
Drinking Temperature: 14 - 16 °C

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0 % | steel tank | 12 day(s) | temperature control: yes | 22 - 24 °C
Fermentation Process: pump over | 3 x day | Duration: 14 days
Filter: filtered
Sulfur Added: yes, wine
Maturing: small oak barrel | 225 L | used barrel | 38 month(s)
Time on the Fine Yeast: 38 month(s)

WINE DESCRIPTION

The distinctive feature of this wine is the storage for a year and a half in an oak cask. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a very dark cherry red, tender tannins and a delicate play of acids on the palate.

WEATHER / CLIMATE

Climate: continental