



ANITA 2018

Origin:	Austria, Burgenland
Quality grade:	Bio-Qualitätswein
Site:	Vineyard selection
Site Type:	plateau
Varietal:	Zweigelt 45 % Blaufränkisch 20 % Roesler 20 % St. Laurent 10 % Merlot 5 %
Soil:	loam clay limestone sand

Vineyard Site:

Vineyards in the Pannonian lowlands, east of lake Neusiedl.

WEATHER / CLIMATE

Climate: continental, pannonic

Vintage description:

2018 started off cool until the very warm spring. Early flowering and even earlier veraison. Hot, but in between enough rain from the east (which means Leithaberg drier than east side of the lake). Harvest started exceptionally early (mid-August). High levels of ripeness, but still a lot of tension and elegance. Beautiful vintage especially for red wines.

CELLAR

Harvest:	handpicked middle/september - end/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank
Maturing:	small oak barrel 500 L 15 month(s) small oak barrel 300 L 15 month(s)
Time on the Full Yeast:	15 month(s)
Bottling:	Jan. 23, 2020

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	6 g/l
Residual Sugar:	1 g/l
Certificates:	bio-organic
Allergens:	sulfites



WINERY

As residents of Burgenland in the far east of Austria and as winemakers in Gols, we find ourselves in a multiply fortunate position. Because the Pannonian climate at Lake Neusiedl is not only beneficial and wonderful to live in, but also perfectly predestined for viticulture. The same applies to the diverse soils. This obliges us to produce wines of the highest quality. Starting with the 2013 vintage, all of our winery wines will be organic or biodynamic. In addition, Gols, where our family has been producing wine since 1684, is also a little away from the hustle and bustle of the city. That's why we have the peace and patience here to focus on what matters most. To produce distinctive, timeless, enduring wines from local varieties that will stay with you for a lifetime.