

BLAUER ZWEIFELT "WAGRAM" 2018

Qualitätswein



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

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5 g/l
Allergens: sulfites
Drinking Temperature: 14 - 16 °C

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: squashed | Stems: 0 % | steel tank | 10 - 12 day(s) |
temperature control: yes | 22 - 23 °C
Fermentation Process: pump over | 3 x day | Duration: 12 days
Filter: filtered
Sulfur Added: yes, wine
Maturing: 60 % | steel tank | 18 - 24 month(s)
40 % | large wooden barrel | 1000 - 3000 L | used barrel |
18 - 24 month(s)
Time on the Fine Yeast: 18 - 24 month(s)

WINE DESCRIPTION

A classic, uncomplicated Zweifelt with fine aromas of sour cherry and a simple tannic structure.

WEATHER / CLIMATE

Climate: continental