



CLASSIC STYLE ZWEIFELT 2018

WINE DESCRIPTION

Dark red shine with purple reflexes, intense aromas of dark forest berries; mild on the palate, fruit intense

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	6.1 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2019 - 2023

VINEYARD

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Zweigelt 100 %
Soil:	black earth gravel

WEATHER / CLIMATE

Climate:	continental, pannonic
-----------------	-----------------------

HARVEST AND MATURING

Harvest:	handpicked beginning/september
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % 100 %
Fermentation Process:	pump over
Fermentation:	spontaneous steel tank
Skin Contact:	2 week(s)
Maturing:	steel tank 6 month(s)
Bottling:	screw cap beginning/february 2019

WINERY



The Sepp Moser-estate (51 in total) is spread over two different wine regions. In the Kremstal the grapes for white wines are grown on south exposed terraces while in the plains of the Neusiedlersee-area the production is focused on reds and dessert wines. Demeter-certification was obtained in vintage 2009. Sepp Moser-wines are never loud but always full of vividness and elegance.