


Foggathal ® Nr. 24 ZW&CS 2018

Bio-Qualitätswein, Reserve 

Origin: Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade: Bio-Qualitätswein
Site: Foggathal
Normal Reserve
Classification:
Site Type: hilly land
Varietal: Zweigelt 60 % | 36 years
 4000 plants/ha | 4000 - 4500 liter/ha
 Cabernet Sauvignon 40 %
Geografical south, south west
Orientation:
Sea Level: 230 - 240 m
Soil: iron containing loam



Weather / Climate

Average Rainfall Per 450 - 700 mm

Vintage:

Rainfall 2018: 630 hours

Cellar

Harvest: handpicked

Grape Sorting: mechanical

Malolactic yes

Fermentation:

Mash Fermentation: complete destemming | Stems: 0 % | 12 day(s) | 100 %

Fermentation:	spontaneous steel tank temperature control: yes 28 - 30 °C
Maturing:	oak barrel 500 L used barrel 28 month(s)
Bottling:	natural cork
Deacidification:	no
Acidification:	no
Data	
Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	6.2 g/l
Residual Sugar:	1 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	17 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2022 - 2037

Wine Description

Muted cherry-red with violet sprinklings. Initially leafy aroma with slight exotic wood followed by fragrances of dark berries. They stick to the palate assisted by a salty aroma reflecting the minerality of the soil. A refined wine with exciting aroma and floating elegance.

Winery

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.