

Wine Description

reife Waldfrüchte gepaart mit kräftig, dunklen Röstaromen französischer Eiche, sattes Tannin am Gaumen mit langem Nachhall

Wine Type: Still wine | red | dry

Alcohol: 13.5 %

Residual Sugar: 2.9 g/l

Acid: 5 g/l

Certificates: organic

Allergens: sulfites

Drinking Temperature: 18 - 19 °C

Aging Potential: high

Vineyard

Origin: Austria, Niederösterreich, Langenlois

Quality grade: Österreichischer Qualitätswein

Site: Vineyard Selection

Varietal: Blauer Zweigelt 100 %

Harvest and Maturing

Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: 80 % | small oak barrel | 225 L | new barrel | 18 - 24 month(s)

20 % | small oak barrel | 225 L | used barrel | 18 - 24 month(s) | Blauer Zweigelt

Product Codes

EAN: 9120040332297

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

