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| Origin: | Austria, Wagram, Oberstockstall, Kirchberg am Wagram |
| Quality grade: | Bio-Qualitätswein, Gebietswein |
| Site: | regional vineyard selection |
| Site Type: | hilly land |
| Varietal: | Zweigelt 100 % 34 years |
| Geographical Orientation: | south |
| Sea Level: | 230 m |
| Soil: | iron containing loam |

WEATHER / CLIMATE

Rainfall 2018: 630 hours

CELLAR

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Maturing: | small wooden barrel 500 L used barrel 18 month(s) |
| Bottling: | screw cap |
| Deacidification: | no |
| Acidification: | no |

DATA

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| Wine Type: | Still wine red dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 6.1 g/l |
| Certificates: | respect - BIODYN, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 19 °C |
| Aging Potential: | 15 years |
| Optimum Drinking Year: | 2021 - 2029 |



WINE DESCRIPTION

Cherry-coloured, spicy, vigorous scent of sour cherries and pepper. A slight veil of vanilla. The ferrous reddish soil is traceable in the wine's mineralic features. Soft tannines on the palate. A typical Zweigelt for many occasions.