

Zweigelt Luft & Liebe 2018

Origin:	Austria, Wagram, Grossriedenthal
Quality grade:	Bio-Wein aus Österreich
Site:	Goldberg
Site Type:	plateau
Varietal:	Zweigelt 100 % 31 - 41 years 3500 - 4000 liter/ha
Geographical Orientation:	south west
Sea Level:	310 m
Soil:	loess large

Weather / Climate

Climate: continental

Cellar

Harvest:	handpicked middle/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	complete destemming Stems: 0 % steel tank 14 - 21 day(s) temperature control: yes 25 - 30 °C
Fermentation Process:	pump over 5 - 8 x day Duration: 14 days
Filter:	unfiltered
Maturing:	acacia barrel 2700 L used barrel 18 month(s)
Time on the Full Yeast:	1 month(s)
Time on the Fine Yeast:	17 month(s)
Bottling:	natural cork beginning/march 2020 SO2 added: 15 mg

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.5 g/l
Total Sulfur:	< 40 mg
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	10 years
Optimum Drinking Year:	2021 - 2026

Wine Description



Not only white but also red varieties, specifically Zweigelt, thrive in our Goldberg vineyard. We dedicate a great deal of attention to this grape variety: we take a lot of trouble to thin out the clusters in order to harvest healthy, loose bunches and ripe fruit. After 2 – 3 weeks of skin contact, this lively and assertive wine ages in ancient acacia barrels for 18 months. It is bottled unfiltered, with only a minimal sulphur addition. After benefiting from much love and care in the vineyard and plenty of air during the ageing period, this wine presents beautiful red berry fruitiness, refreshing acidity and enormous drinking pleasure – with class!

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.