



ESCHENHOF HOLZER



ZWEIGELT RIED "GOLDBERG" 2018

Quality grade: Qualitätswein
Varietal: Zweigelt 100 %



CELLAR

Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mash Fermentation: destemmed and squashed | Stems: 0 % | steel tank | 12 day(s) | temperature control: yes | 22 - 24 °C
Fermentation Process: pump over | 3 x day | Duration: 12 days
Maturing: small oak barrel | 225 L | used barrel | 38 month(s)

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.5 g/l
Total Sulfur: 60 mg
Allergens: sulfites
Drinking Temperature: 14 - 16 °C

WINE DESCRIPTION

The distinctive feature of this wine is the storage for a year and a half in an oak cask. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a very dark cherry red, tender tannins and a delicate play of acids on the palate.

