


# Zweigelt Tanzer Reserve 2018

Qualitätswein, Reserve 

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Tanzer
<b>Normal</b>	Reserve
<b>Classification:</b>	
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Zweigelt 100 %   30 - 40 years 5500 plants/ha
<b>Geographical</b>	south
<b>Orientation:</b>	
<b>Sea Level:</b>	330 m
<b>Soil:</b>	loess   large   top soil lime   medium   sub soil

## Vineyard Site:

The premium red wine site is characterized by deep loamy loess soil, which is bedded on a rich layer of Gföhler gneiss. The vineyard is located on a slight elevation and is very airy, which allows the grapes to ripen particularly long and healthy in the autumn.



## Weather / Climate

**Climate:** continental

**Vintage description:**



In 2018, we experienced one of the longest summers in recent weather history, with temperatures reaching 30°C as early as April. The high temperatures and increasing dryness shaped the year, but there were no major incidents like frost or hail. Despite the challenges, we were rewarded with excellent quality and good grape yields. The winter started normally with rain and snow, but it became very cold at the end of February, which delayed the bud break. In April, the second warmest in 251 years, the vines began flowering by mid-May – nearly three weeks earlier than usual. On August 16th, we began harvesting the first grapes to create the base for sparkling wines. The high temperatures led us to harvest in the early mornings and transport the grapes in small crates. After three days of rain in early September, the harvest was paused to wait for the flavor of the berries to return. We carefully selected only the best grapes to enter the cellar. Perfect harvesting conditions with cool nights followed, which enhanced the aromatic profile of our Erste Lagen wines. We finished harvesting the Grüner Veltliner by the end of September, while the Riesling grapes at Heiligenstein ripened for another week. The last ten days of harvest were dedicated to the noble rot grapes for our sweet wines.

## Cellar

<b>Harvest:</b>	handpicked
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   4 week(s)   50 % squashed   Stems: 100 %   4 week(s)   50 %
<b>Fermentation:</b>	spontaneous wooden fermentation stand   5000 L   used barrel
<b>Maturing:</b>	30 %   oak barrel   1000 L   used barrel   24 month(s) 70 %   small oak barrel   300 L   used barrel   24 month(s)

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	5.3 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2022 - 2033

## Wine Description

Only the very best grapes from the Ried Tanzer are selected for this Zweigelt Reserve. The wine presents its subtle charm with typical berry and cherry fruit notes. The fine-nerved wine with warm, noble power and a dense core has great potential for aging over several years.

## **Winery**

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.