

Zweigelt 2016

Qualitätswein, Niederösterreich 

| | |
|------------------------|---|
| Origin: | Austria, Niederösterreich, Langenlois |
| Quality grade: | Qualitätswein |
| Site: | vineyard selection |
| Normal | Niederösterreich |
| Classification: | |
| Site Type: | hilly land |
| Varietal: | Zweigelt 100 % 23 - 43 years 4000 - 5000 plants/ha |
| Geographical | south east, south |
| Orientation: | |
| Sea Level: | 240 - 300 m |
| Soil: | loess large top soil lime large top soil loess large sub soil lime medium sub soil |



Cellar

| | |
|---------------------------|---|
| Harvest: | handpicked end/september |
| Malolactic | yes |
| Fermentation: | |
| Mash Fermentation: | complete destemming Stems: 0 % 4 week(s) 100 % |
| Fermentation: | steel tank wooden fermentation stand 2 week(s) 28 °C |

Maturing: 54 % | large wooden barrel | used barrel | 24 month(s)
50 % | steel tank | 24 month(s)

Time on the Fine 12

Yeast:

Data

Wine Type: Still wine | red | dry

Alcohol: 12.5 %

Residual Sugar: 1.5 g/l

Acid: 5.5 g/l

Certificates: organic

Allergens: sulfites

Drinking 15 - 17 °C

Temperature:

Aging Potential: high (12 years)

Optimum Drinking 2018 - 2028

Year:

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.