

Wine Description

Classical wine from the Austrian grape variety Blauer Zweigelt. Fermented on skins for several weeks and stored in big wooden oak casks until bottling.



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| Wine Type: | Still wine red dry |
| Alcohol: | 13 % |
| Residual Sugar: | 3.1 g/l |
| Acid: | 5 g/l |
| Allergens: | sulfites |

Vineyard

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| Origin: | Austria, Niederösterreich, Langenlois |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Vineyard Selection |
| Normal Classification: | Klassik |
| Varietal: | Blauer Zweigelt 100 % |

Harvest and Maturing

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| Malolactic Fermentation: | yes |
| Mash Fermentation: | complete destemming stainless steel tank 3 week(s) |
| Maturing: | large wooden barrel used barrel |

Product Codes

EAN: 9120040331993

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

Weingarten

Die Weingärten der Rebsorte Blauer Zweigelt sind rings um Langenlois verstreut und für unseren leichteren Blauen Zweigelt Klassik werden die jüngeren Weingärten geerntet. Mit noch guter Bissfestigkeit werden die reifen Trauben gelesen und die Maische in Edelstahl tanks vergoren. Nach dem Abpressen gelangt der Wein in große Holzfässer bis zur Füllung.

