



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Gebietswein
Site:	regional vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 22 - 42 years
Geographical Orientation:	south
Sea Level:	220 - 240 m
Soil:	loess large

WEATHER / CLIMATE

Rainfall 2019: 538 hours

CELLAR

Harvest:	handpicked September 15 - September 16
Fermentation:	spontaneous
Maturing:	steel tank 3 month(s)
Bottling:	screw cap Jan. 13, 2020
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine rose dry
Alcohol:	12 %
Residual Sugar:	1.3 g/l
Acid:	6.1 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2020 - 2025

WINE DESCRIPTION

Juicy white cherries in the nose, meadow flowers, wild strawberries. Very drinkable, at the same time quite viscous in texture; crisp acidity on the palate, long! Cherry stones in the aftertaste. Makes you long for another sip!

