



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Gebietswein
Site:	regional vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 35 years
Geographical Orientation:	south
Sea Level:	230 m
Soil:	iron containing loam

WEATHER / CLIMATE

Rainfall 2019: 538 hours

CELLAR

Harvest:	handpicked end/september
Fermentation:	spontaneous
Maturing:	small wooden barrel 500 L used barrel 18 month(s)
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	5.5 g/l
Residual Sugar:	< 4 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 19 °C
Aging Potential:	15 years
Optimum Drinking Year:	2022 - 2030

WINE DESCRIPTION

Cherry-coloured, spicy, vigorous scent of sour cherries and pepper. A slight veil of vanilla. The ferrous reddish soil is traceable in the wine's mineralic features. Soft tannines on the palate. A typical Zweigelt for many occasions.

