



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.



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

VINEYARD

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 3800 - 4000 plants/ha 4500 - 5000 liter/ha
Geographical Orientation:	south
Sea Level:	230 m
Soil:	iron containing loam



WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	
Rainfall 2019:	538 hours

HARVEST AND MATURING

Harvest:	handpicked end/september
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % 10 day(s) 100 %
Fermentation:	spontaneous steel tank temperature control: yes 27 - 29 °C
Maturing:	small wooden barrel 500 L used barrel 18 month(s)

Deacidification: no

Acidification: no

WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.