

Wine Description

Every vineyards is harvested up to three times and for the Zweigelt Reserve Norbert and Stefan always want the latest harvested grapes. After fermenting slowly on skins and some gentle pump-overs, the mash is pressed and racked into old wooden barrels, where the wine can rest for another year before bottling.

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	2.9 g/l
Acid:	5.2 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	18 - 20 °C
Aging Potential:	high (15 years)

Vineyard

Origin:	Austria
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard selection
Normal Classification:	Reserve
Varietal:	Zweigelt 100 % 22 - 37 years

Harvest and Maturing

Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 %
Fermentation:	spontaneous steel tank 3 - 4 week(s) 21 - 24 °C
Maturing:	large wooden barrel 3500 L used barrel 9 - 12 month(s)

Product Codes

EAN: 9120040332082

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.



Additional Info to the Wine

The main variety for red wines is Blauer Zweigelt, which also found home in the soils of Langenlois. For the Zweigelt Reserve, the Rosner family always chooses the oldest Zweigelt vineyards to select from. Every year the grapes are cut in half to reach a good ripeness in the cool-climate conditions in Kamptal/Austria.