



ESCHENHOF HOLZER



# ZWEIGELT "GROSSRIEDENTHAL" 2019

**Quality grade:** Qualitätswein  
**Varietal:** Zweigelt 100 %

## CELLAR

**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mash Fermentation:** destemmed and squashed | Stems: 0 % | steel tank | 12 day(s) | temperature control: yes | 22 - 24 °C  
**Fermentation Process:** pump over | 3 x day | Duration: 12 days  
**Maturing:** small oak barrel | 225 L | used barrel | 38 month(s)

## DATA

**Wine Type:** Still wine | red | dry  
**Alcohol:** 12.5 %  
**Residual Sugar:** 1 g/l  
**Acid:** 5.4 g/l  
**Total Sulfur:** 60 mg  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C

## WINE DESCRIPTION

The distinctive feature of this wine is the storage for a year and a half in an oak cask. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a very dark cherry red, tender tannins and a delicate play of acids on the palate.



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