

Zweigelt Selektion 2019



Origin:	Austria, Niederösterreich
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Zweigelt 100 % 12 - 37 years 3000 - 3300 plants/ha 4000 - 6000 liter/ha
Sea Level:	280 - 300 m
Soil:	humus medium loess large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked end/september - beginning/october
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	complete destemming Stems: 0 % steel tank 7 - 10 day(s) temperature control: yes 25 - 30 °C
Filter:	filtered
Maturing:	50 % steel tank 12 month(s) 50 % acacia barrel 800 - 2700 L used barrel 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	screw cap end/october 2020 SO2 added: 10 mg



Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	3.2 g/l
Acid:	5.7 g/l
Total Sulfur:	< 50 mg
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	6 years
Optimum Drinking Year:	2020 - 2024

Wine Description

Carefully selected vineyards and the Northern climate translate into a wine with a cool and light red wine style. Hand-picked, fermented on the skins for 7 – 10 days in stainless steel tanks, with spontaneous fermentation. The ageing takes place in stainless steel tanks but also in large acacia barrels. The Selektion aims to be a fruit-forward, very drinkable Zweigelt which is at the same time uncomplicated and versatile, for example as a pairing for white fish. And why not?

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.