

# Zweigelt vom Löss 2019



<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection, Großriedenthal
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Zweigelt 100 %   12 - 37 years 3000 - 3300 plants/ha   4000 - 5000 liter/ha
<b>Sea Level:</b>	280 - 300 m
<b>Soil:</b>	humus   medium loess   large



## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	400 - 500 mm
<b>Vintage:</b>	

## Cellar

<b>Harvest:</b>	handpicked   beginning/october
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   steel tank   7 - 10 day(s)   temperature control: yes   25 - 30 °C
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	acacia barrel   800 - 2700 L   used barrel   17 month(s)
<b>Time on the Fine Yeast:</b>	17 month(s)
<b>Bottling:</b>	screw cap   end/february 2021 SO2 added: 15 mg



## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.6 g/l
<b>Total Sulfur:</b>	< 50 mg
<b>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	7 years
<b>Optimum Drinking Year:</b>	2020 - 2025

## Wine Description

Grapes from Grossriedenthal loess sites, Goldberg, Eisenhut and Diebsnest are hand-picked and fermented on the skins in stainless steel tanks. The Saignée component is then used for the Rosé (some of the juice from the red wine maceration is removed). The wine is matured in acacia barrels and bottled without any kind of fining or filtration. The Zweigelt from loess soils is also supposed to be a fruity, light-bodied red wine, but is meant to offer more body and depth than the Selektion. We practise cluster thinning in the loess-soil Zweigelt vineyards in order to reduce the yield dramatically and so considerably improve the grapes' ripeness. The wine becomes more concentrated, but never too heavy.

## 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.