



ZWEIGELT 2020

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	5.8 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	5 years
Optimum Drinking Year:	2021 - 2024

VINEYARD

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site Type:	hillside
Varietal:	Zweigelt 100 % 10 - 32 years 3000 - 5200 plants/ha 6000 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 200 m
Soil:	calcareous loam loess

HARVEST AND MATURING

Harvest:	handpicked beginning/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mazeration:	squashed 3 day(s) cold with stems: yes
Mash Fermentation:	squashed steel tank 8 - 12 day(s) temperature control: yes 24 - 26 °C
Fermentation Process:	manual punch down 1 x day Duration: 3 days
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	90 % steel tank 6 month(s) 10 % small wooden barrel 225 L 6 month(s)
Time on the Full Yeast:	6 month(s)
Bottling:	natural cork beginning/march 2021 SO2 added: 10 mg

PRODUCT CODES

EAN:	9120039622699
EAN / carton 6:	9120039623696

