



ESCHENHOF HOLZER



# BLAUER ZWEIGELT "WAGRAM" 2021

**Quality grade:** Wagram DAC  
**Varietal:** Zweigelt 100 %

## CELLAR

**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mash Fermentation:** squashed | Stems: 0 % | steel tank | 10 - 12 day(s) |  
temperature control: yes | 22 - 23 °C  
**Fermentation Process:** pump over | 3 x day | Duration: 12 days  
**Filter:** filtered  
**Maturing:** 60 % | steel tank | 18 month(s)  
40 % | large wooden barrel | 1000 - 3000 L | used barrel |  
18 month(s)

## DATA

**Wine Type:** Still wine | red | dry  
**Certificates:** AT-BIO-302  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C

## WINE DESCRIPTION

A classic, uncomplicated Zweigelt with fine aromas of sour cherry and a simple tannic structure.

