

# Zweigelt Luft & Liebe 2021

Bio-Wein aus Österreich

<b>Origin:</b>	Austria, Wagram, Grossriedenthal
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Goldberg
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Zweigelt 100 %   34 - 44 years
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	310 m
<b>Soil:</b>	loess   large

## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   steel tank   3 week(s)   25 - 30 °C
<b>Fermentation Process:</b>	5 - 8 x day   Duration: 14 days
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	acacia barrel   2700 L   used barrel   24 month(s)

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.3 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2024 - 2029

## Wine Description

Old vines from the Goldberg are the foundation of our red Luft & Liebe. We devote considerable vineyard work to it—hand-splitting the bunches to prevent shrivel and rot. In the cellar, it undergoes extended maceration and partial whole-cluster fermentation, ageing in large acacia casks before being bottled unfiltered. A Zweigelt that celebrates the strengths of the variety in a cool-climate style: refreshing acidity, restrained alcohol and tannin, and a vibrant, pure fruit profile. Classic or modern? Above all, a red wine that even white-wine lovers enjoy drinking.

