

# Zweigelt Luft & Liebe 2021

<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 3500 - 4000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	310 m
<b>Soil:</b>	loess   large

## Weather / Climate

**Climate:** continental

## 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)   temperature control: yes   25 - 30 °C
<b>Fermentation Process:</b>	pump over   5 - 8 x day   Duration: 14 days
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	acacia barrel   2700 L   used barrel   24 month(s)
<b>Bottling:</b>	natural cork SO2 added: 15 mg

## 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>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<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.

## 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.