

Zweigelt Luft & Liebe 2021

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

Cellar

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

Data

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

