

# Zweigelt vom Löss 2021

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection, Großriedenthal
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Zweigelt 100 %   14 - 39 years 4000 - 5000 liter/ha
<b>Sea Level:</b>	280 - 300 m
<b>Soil:</b>	humus   medium loess   large

## Cellar

<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   steel tank   2 week(s)   temperature control: yes   25 - 30 °C
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	acacia barrel   800 - 2700 L   used barrel   13 month(s)

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.8 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	5 years
<b>Optimum Drinking Year:</b>	2022 - 2027

## Wine Description

Grapes from Grossriedenthal loess sites, Goldberg, Eisenhut and Diebsnest are hand-picked and fermented spontaneously on the skins in stainless steel tanks. The fermenting juice gets pumped over every 3 hours for a couple of minutes. No punch downs are done. The goal is to get gentle fruit and color, but not overextract the skins. The wine is matured in acacia barrels and bottled without any kind of fining or filtration. The Zweigelt from loess soils is a fruity and light bodied red wine. Cool climate to its core. Likes to be chilled a little. We practise cluster thinning in the loess-soil Zweigelt vineyards in order to reduce the yield dramatically and so considerably improve the grapes' ripeness. The wine becomes more concentrated, but never too heavy.



## 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.