

Zweigelt vom Löss 2022



Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection, Großriedenthal
Site Type:	plateau
Varietal:	Zweigelt 100 % 15 - 40 years 3000 - 3300 plants/ha 4000 - 5000 liter/ha
Sea Level:	280 - 300 m
Soil:	humus medium loess large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	complete destemming Stems: 0 % steel tank 10 day(s) temperature control: yes 23 - 26 °C
Filter:	unfiltered
Maturing:	acacia barrel 800 - 2700 L used barrel 13 month(s)
Bottling:	screw cap SO2 added: 15 mg

Data



Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	5.6 g/l
Residual Sugar:	1 g/l
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	5 years
Optimum Drinking Year:	2023 - 2028

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 2 hours for a very brief time (1 Minute) to make sure that the cap stays wet. No punch downs are done. The goal is to get gentle fruit and color, but not overextract the skins. The wine is matured in old (up to 50 years old) 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 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.