



ZWEIGELT 2022

Demeter-Wein aus Österreich

Origin: Austria
Quality grade: Demeter-Wein aus Österreich
Site Type: hillside
Varietal: Zweigelt 100 % | 10 - 35 years
3000 - 5200 plants/ha | 6000 liter/ha
Geographical Orientation: south
Sea Level: 180 - 200 m
Soil: calcareous
loam
loess



WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: squashed | cold | with stems: yes
Mash Fermentation: squashed | Stems: 0 % | 24 - 26 °C
Filter: unfiltered
Maturing: 90 % | steel tank | 6 month(s)
10 % | small wooden barrel | 225 L | 6 month(s)
Bottling: natural cork
SO2 added: 10 mg

DATA

Wine Type: Still wine | red | dry
Alcohol: 12 %
Residual Sugar: 1 g/l
Acid: 5.5 g/l
Certificates: organic, Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: 5 years
Optimum Drinking Year: 2023 - 2026

PRODUCT CODES

EAN: 9120039624020
EAN / carton 6: 9120039625027

