

2023

Zweigelt

Qualitätswein, Burgenland
Organic Farming

Vineyard Management

The soils of the vineyards for our Zweigelt are characterized by clayey black earth on Leitha limestone and are mainly located on cool south-eastern locations at the foot of the Leitha Mountains. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

The grapes are harvested, then destemmed and crushed. The mash is fermented in temperature-controlled stainless-steel tanks and kept in motion by means of pump-overs. Towards the end of fermentation, pressing is carried out and the wine is partly stored in used barrels made of Leithaberg oak.



Profile and Characteristics

The wine presents with fresh cherry and blueberry aromas. White pepper and delicate tannins underline the fruity character. This medium-bodied wine is an excellent accompaniment to grilled poultry and soft cheeses when slightly chilled.

Varietal
Zweigelt

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
6 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2025 - 2031