



Zweigelt vom Löss 2023

Bio-Qualitätswein

Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection, Großriedenthal
Site Type:	plateau
Varietal:	Zweigelt 100 % 16 - 41 years
Sea Level:	280 - 300 m
Soil:	humus medium loess large

Weather / Climate

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) 23 - 26 °C
Filter:	unfiltered
Maturing:	acacia barrel 800 - 2700 L used barrel 13 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Acid:	5.4 g/l
Residual Sugar:	1.4 g/l
Drinking Temperature:	12 - 14 °C
Aging Potential:	5 years
Optimum Drinking Year:	2024 - 2029

Wine Description

Our red wines express the lighter, fresher potential of the region. Grapes from various loess sites are destemmed and fermented in stainless steel, with no more than 10 days on the skins to maintain brightness and drinkability. Best enjoyed slightly chilled (around 12°C), showcasing cherry fruit and herbal notes. Despite its freshness, this is no simple “sipper” but a structured wine with fine tannins and a clear sense of purpose.

