

# Zweigelt vom Löss 2023

<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 %   16 - 41 years
<b>Sea Level:</b>	280 - 300 m
<b>Soil:</b>	humus   medium loess   large

## Cellar

<b>Harvest:</b>	handpicked
<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   10 day(s)   23 - 26 °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>	13 %
<b>Acid:</b>	5.4 g/l
<b>Residual Sugar:</b>	1.4 g/l
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	5 years
<b>Optimum Drinking Year:</b>	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.

