



Zweigelt vom Löss 2024

Origin:	Austria, Niederösterreich
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Zweigelt 100 % 17 - 42 years 4000 - 5000 liter/ha
Sea Level:	280 - 300 m
Soil:	humus medium loess large

Cellar

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)

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	5 years
Optimum Drinking Year:	2025 - 2030

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.

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.