

Blanc de Noir Zweigelt 2025



Wine Description

For this wine the grapes of the red wine variety Zweigelt were pressed immediately after the harvest and fermented spontaneously in steel tanks. Hence, it is a white wine with a haze of pink colour. The clusters are from our site "Woad", a soil that contains much clay at about 320m above sealevel. The wine has a clear light colour with light pink effects which remember on the red berry skin. Our Blanc de Noir is always a light, refreshing and easy-drinking wine. It is recommended as aperitif as well as to light dishes or solo on warm summer days/nights.

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	1.5 g/l
Acid:	6 g/l
Total Sulfur:	35 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium
Optimum Drinking Year:	2026 - 2027

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Bio-Qualitätswein
Site:	Woad
Sea Level:	320 m
Soil	loam

Harvest and Maturing

Harvest	handpicked
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Maturing	steel tank