LOIMER

ZWEIGELT 2015

Origin:	Austria, Niederösterreich, Gobelsburg
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Varietal:	Zweigelt 100 % | 10 - 30 years
	3000 - 4000 plants/ha | 3500 liter/ha
Soil:	gneiss | large | top soil
	loess | little | top soil

CELLAR

Harvest:	handpicked | beginning/october
Malolactic Fermentation:	yes
Skin Contact:	3 week(s)
Fermentation:	spontaneous
	steel tank
Maturing:	oak barrel | 1200 L | used barrel

DATA

Wine Type:	Still wine | red | dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	4.8 g/l
Certificates:	vegan, respect - BIODYN, Organic farming according to EU-standard, LACON

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Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Optimum Drinking Year:	2017 - 2022