

Zweigelt 2021



Zweigelt is Austria's most widely-cultivated red varietal, and is also widespread in the tiny red wine island of Schrattenthal. Propagated from the Blaufraenkisch and St. Laurent types, and like the Gruener Veltliner an Austrian speciality, this classic Wine Quarter red wine is perfectly at home in our sandy loess soil.

- › Precise fruit concentration of ripe sour cherries and dark chocolate, richly charming and elegant, refined spice and tannin structure, full-bodied and mellow, long drawn-out, increasingly complex finish with thoroughly delightful gentle, elegant roasting aroma
- › Can be recommended as the ideal accompaniment for a wide variety of dishes ranging from dry-cured ham and beef tongue to wild duck or veal.

100% Zweigelt, Austrian quality wine, dry

Handpicked beginning of October, destemmed and pressed

20.5° KMW (Klosterneuburg most value), 18 days of fermentation (2x daily round pumping), 50% maturation in used barrique barrels (3rd - 5th filling) and 50% in clay amphorae, screw top

Alcohol: 13.5% by vol.

Acidity: 5.2 g/l

Residual sugar: 1.1 g/l