



Zweigelt

2017

An Austrian interbreed of Blaufränkisch and St. Laurent (a native grape sometimes linked to Pinot noir). Willi Bründlmayer bought the Langenlois cellar of the Zweigelt family together with a part of the vineyards. Traditionally we make a classic varietal wine from Zweigelt/Rotburger and only recently are exploring the potential as a reserve quality of this truly “all Austrian varietal”.

The healthy, early maturing grapes are selectively harvested by hand and stay about 2 weeks on the skin before pressing. The must is fermented in stainless-steel tank and matured for about 12 to 24 months in large (2.400 liter) Austrian Oak casks.

Tasting Note:

A fresh and gracefully built Zweigelt, with hints of sour cherry, black cherry skins, (blue)berries and a whiff of peppery spice; dry pure and fresh on the palate, elegant body bearing moderate but juicy fruit framed by subtle, still juvenile tannins and ending in a delicately spicy finish. Drinking pleasure in red!



ORIGIN & VINIFICATION

Region: Niederösterreich

Single Vineyard: -

Soil Type: Loess

Elevation: 260 – 380 m

Slope Face: -

Harvest Date: 22. – 26. September 2017

Skin Contact: -

Ageing: Stainless steel/big wooden casks

Bottling Date: January 2020

WINE DETAILS

Alcohol: 12.5 %vol.

Acidity: 5.6 g/l

Residual Sugar: dry

Serving Temperature: 12 – 15° C

Food Pairing: Pasta, antipasti, fresh cheeses, smoked trout, barbecues in summer, roasted veal & pork, venison, lamb, vegetable dishes

Bottled in: 75cl