



WEINGUT  
BRÜNDLMAYER

## Zweigelt

2018

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!



AT-BIO-402  
AT-Landwirtschaft



### ORIGIN & VINIFICATION

**Region:** Niederösterreich

**Single Vineyard:** -

**Soil Type:** Loess

**Elevation:** 260 – 380 m

**Slope Face:** -

**Harvest Date:** 13. – 17. September 2018

**Skin Contact:** -

**Ageing:** Stainless steel/big wooden casks

**Bottling Date:** 9<sup>th</sup> December 2020

### WINE DETAILS

**Alcohol:** 12.5 %vol.

**Acidity:** 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