



WEINGUT
BRÜNDLMAYER

Zweigelt

2019

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 this classic varietal wine from Zweigelt/Rotburger and only recently are exploring the potential as a reserve quality of this truly “all Austrian varietal”.

Grapes are selectively harvested by hand, destemmed 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 gracefully built Zweigelt, black cherries, (blue)berries and a whiff of spice; fresh, pure and pleasantly dry, with moderate but juicy fruit, an elegant and balanced body, framed by subtle, still juvenile tannins leading to a delicately spicy finish. Drinking pleasure in red, with several years of potential, due to the perfect vintage 2019!



AT-BIO-402
AT-Landwirtschaft



ORIGIN & VINIFICATION

Region: Niederösterreich

Single Vineyard: -

Soil Type: Loess

Elevation: 260 – 380 m

Slope Face: -

Harvest Date: 23. – 27. September 2019

Skin Contact: -

Ageing: Stainless steel/big wooden casks

Bottling Date: December 2021

WINE DETAILS

Alcohol: 13 %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