



## Zweigelt

2021



Zweigelt (Rotburger) is an extremely successful Austrian interbreed of Blaufränkisch and St. Laurent (a native grape related 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 every year. Since 2011 we are also exploring its potential as a reserve quality.

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 Austrian Oak casks.

### Tasting Note:

A gracefully built Zweigelt, hints of black cherry skin and sour cherries, forest berries and a whiff of vegetal slightly peppery 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. A refreshing wine for all types of (also vegetarian) barbecues – recommended to be served slightly chilled.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich

**Single Vineyard:** -

**Soil Type:** Loess

**Elevation:** 260 – 380 m

**Slope Face:** -

**Harvest Date:** October 2021

**Skin Contact:** -

**Ageing:** big wooden casks

**Bottling Date:** End of March 2023

### WINE DETAILS

**Alcohol:** 12.5 %vol.

**Acidity:** 5.7 g/l

**Residual Sugar:** dry

**Serving Temperature:** 12 – 15° C

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

**Bottled in:** 75cl

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