



Zweigelt

2022



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.

AT-BIO-402
AT-Landwirtschaft



Region: Niederösterreich

Single Vineyard: -

Soil Type: Loess

Elevation: 260 – 380 m

Slope Face: -

Harvest Date: September 2022

Skin Contact: -

Ageing: big wooden casks

Bottling Date: June 16th 2025

Alcohol: 12.5 %vol.

Acidity: 5.5 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