

## Zweigelt Reserve 2017



Only a few people might know that the family of Dr. Zweigelt, who managed to interbreed the variety out of Blaufränkisch and St. Laurent (a native grape linked to Pinot noir) in 1922, had vineyards and their cellar in Langenlois. Willi Bründlmayer bought the Zweigelt Cellar from Herwig Zweigelt together with a part of his 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”.

Only organically grown, hand-picked, ripe and perfectly healthy grapes were used. The must was fermented two weeks on the skins, malolactic fermentation took place in temperature-controlled rooms; the wine matured for about 18 months in 300 liter Austrian and French oak casks.

### Tasting Note:

A fine fruit display of dark cherries & forest berries, ripe and inviting, also flowery (violets) with a decent hint of oak and fermented leaves; dry, fresh and juicy; open-hearted & tempting; medium bodied and fine-grained, cherry fruit paired with forest floor impressions, nice acidity and peppery spice as well as minerals in the pleasantly long finish.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich  
**Single Vineyard:** -  
**Soil Type:** Loess  
**Elevation:** 260 – 380 m  
**Slope Face:** -  
**Harvest Date:** 23. September 2017  
**Skin Contact:** -  
**Ageing:** small/big wooden casks  
**Bottling Date:** August 2019

### WINE DETAILS

**Alcohol:** 13 %vol.  
**Acidity:** 5.4 g/l  
**Residual Sugar:** dry  
**Serving Temperature:** 15 – 18° C  
**Food Pairing:** Pasta, barbecues in summer, roasted veal & pork, venison, lamb  
**Bottled in:**  
75cl – 150cl