

Zweigelt 2015



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”.

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:

Dark garnet red, hints of black cherries, dried plums, slightly peppery and spicy aromas reminding of the woods of the Kamptal. An elegant type of this variety, dry, balanced and fragrantly-structured, quite soft, minerals and spice at the finish – a delectable light but mature red wine for everyday drinking, nice companion to a variety of food, including pasta, pork, poultry, not too sweet and hot curries or woks.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess
Elevation: 260 – 380 m
Slope Face: -
Harvest Date: 26. Sept. – 5. Oct. 2015
Skin Contact: -
Ageing: Stainless steel/big wooden casks
Bottling Date: End of September 2016

WINE DETAILS

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 in summer, roasted veal & pork, venison, lamb, vegetable dishes
Bottled in: 75cl