



ZWEIGELT (1L)

2018

WINEMAKER: Stefan Pratsch

VARIETALS: 100% Zweigelt

REGION:

NIEDERÖSTERREICH, AUSTRIA

For centuries, the Weinviertel, in lower Austria, has been the region that delivers its wines to Vienna as it borders the city. Due to the rolling hills of the region the vines are grown on the tops of the hills to have better aeration and better drained soil.

The Mittlere Riede vineyard is located in the neighboring town of Rabendorf and is made up of alluvial soils created from the last glacial period covering this region of Austria. The composition is mainly gravel, stone and pebble on the tops of the hills and loam and silt at the bottom. These glacial deposits provide an ideal setting for viticulture.

PRODUCTION:

833 cases

SOURCE: Mittlere Riede - Raggendorf

YIELD: 5 Tons/Acre

TRAINING SYSTEM:

Guyot double, ideal for the region of Weinviertel with its gusty winds. The canopy is held well that it allows the grapes to dry easily, thus avoiding fungal diseases, and light to permeate easily, thus enhancing optimal ripening of the grapes.

VINIFICATION:

Gentle processing with hand picking and ultra gentle destemming guarantee minimal fruit damage. Fermentation takes place in steel tanks, accompanied by temperature controlled fermentation. Fermentation takes place at medium temperatures (26°C, 78°F) to achieve a good aromatic profile with well-rounded tannins and integrated acidity. A blanket of inert gas is also used to maximize aroma and flavor potential.

TASTING NOTES:

Raspberry, cherry, spices, black pepper, well integrated acidity.

AGING:

8 months on lees, only stainless and large oak barrels.

TECHNICAL NOTES:

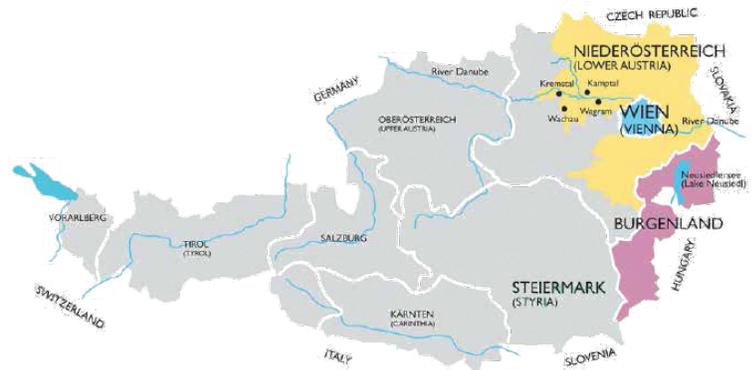
13% alcohol

1.0 g/l residual sugar

4.5 g/l total acidity



UPC: 0 89832 22955 1
12pk 1L



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