

Zweigelt

Strass im Strassertal



grape variety	Zweigelt
vintage	2018
quality category	Qualitätswein
country of origin	Österreich
wine region	Niederösterreich
appellation	Kamptal
vineyard	Point
soil	sandy loess
planting year	1972
planting density	about 3.200 plants / ha
harvesting time	september 2018
vinification	destemmed, fermented at 18 ° Celsius in a closed fermentation tank for red wine; left on the mash for two weeks.
maturation	In a steel tank, aged for three months in a big barrel
must weight	19 ° KMW
alcohol in % vol	12.5
acidity in g/l	4.9
residual sugar in g/l	1
drinking temperature	13 ° KMW

Deeply red in colour with an abundance of fruit flavours and smooth richness. I left this wine to mature in a big barrel for three months and was blessed with exquisite cherry aromas and delicate coffee tones. Even at a tender age, this Zweigelt is already perfectly balanced and wonderfully accessible.

