

# Zweigelt

## Strass im Strassertal

TOPF



<b>grape variety</b>	Zweigelt
<b>vintage</b>	2020
<b>quality category</b>	Qualitätswein
<b>country of origin</b>	Austria
<b>wine region</b>	Lower Austria
<b>appellation</b>	Kamptal
<b>vineyard</b>	Bleckenweg
<b>soil</b>	sandy loess
<b>planting year</b>	1972
<b>planting density</b>	approx. 3,200 vines/ha
<b>harvesting date</b>	September 2020
<b>vinification</b>	destalked; fermented at 18 ° Celsius in a closed fermentation tank for red wine; left on the mash for two
<b>aging</b>	stainless steel tank, aging for three months in a big barrel
<b>must weight</b>	19,5° KMW
<b>alcoholic content %</b>	12.5
<b>acidity g/l</b>	4.9
<b>residual sugar g/l</b>	1.0
<b>drinking temperature</b>	17°C

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.

