

RIED HAIDACKER 1^{er} GÖTTLESBRUNN 2017

„dark ruby-garnet with violet reflexes, lots of juice and dark fruit in the nose, some nougat and spicy aromas, herbal and earthy, juicy dark berries on the palate, good and very long lasting structure with ripe tannins at the back“



ORIGIN

vineyard. Haidacker in Göttesbrunn - with the vintage 2017 the Ried Haidacker was classified as a Premier Cru (Erste Lage) in Carnuntum and therefore is one of the most important vineyards in the region

soil. nutritious loess with gravel in the upper layers

climate. The soft south-facing hill and the influence of the pannonian lowland lead to a constant and very high ripeness of the grapes. The nutritious loess soils and cooler nights due to the nearby River Danube preserve the typical fresh fruit of the Zweigelt. This location strikes a superb balance between freshness and fruity and ripeness and structure - our best Zweigelt.

ENJOY

pairing. dark meat in a spicy sauce, ripe cheese with nuts

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 18. September 2017, hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malolactic is made 500 l vats

rest time. 18 months in 500 l vats

alcohol content. 13,5 % Vol

total acidity. 5,5 g/l

residual sugar. 1,0 g/l

potential. 2019 - 2024+