

ZWEIGELT Carnuntum ^{DAC} 2019

„pure Zweigelt! ruby-garnet, typical cherry-fruit in the nose, some spice, elegant and smooth on the palate, youthful and charming“



ORIGIN

vineyard. a blend of several vineyards
soil. deep and nutritious loess soils
climate. The pannonian climate and the influence of the River Danube and the Lake Neusiedl lead to very ripe grapes with good tannins, high ripeness, and intensive and fresh aromas. These are ideal conditions for the Zweigelt grapes, which is therefore naturally our most important grape – the “King” of our varieties.

ENJOY

pairing. olives, vegetable- and meat-dishes with exotic herbs, Asian dishes (Wok), soufflés and pastries, cheese
glass. Chianti-glass or Bordeaux-glass
ideal temp. 16 – 18 °C

suitable for vegans

VINIFIKATION

harvest. 16. September 2019, hand-picked
selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables
fermentation. vinification in temperature controlled stainless steel tanks at about 30 °C
maceration. 2 weeks after fermentation
BSA. in big oak vats
rest time. 7 months in traditional big old oak vats
alcohol content. 13,5 % Vol
total acidity. 5,3 g/l
residual sugar. 1,0 g/l
potential. 2020 - 2025