

ZWEIGELT unfiltered 2021

„we love the Zweigelt-grape! light shining red with purple reflexes, juice cherry aromas in the nose, animating palate like red berries, soft and silky tannins and fresh finish“

ORIGIN

soil. nutritious loess soils
climate. The Zweigelt grapes love warm days, as they do cooler nights, and most importantly windy places. Our warm pannonian climate in combination with the cool winds from the River Danube therefore bring ideal conditions for our most important grape varieties. The grapes are able to ripen, while keeping their fresh cherry aromas and juice palate!

ENJOY

ideal temp. 14 °C

VINIFICATION

harvest. 20. September 2021,
100 % hand-picked
fermentation. destammed in stainless steel tanks, cool and slow fermentation due to the cool temperatures in the old cellar
BSA. malolactic fermentation made in big old oak vats
rest time. 4 months in old big oak vats

alcohol content. 13 % Vol
total acidity. 5.3 g/l
residual sugar. 1.0 g/l
total sulfites. 33 mg/l