



## ZWEIGELT KLASSIK 2018 *biologicis*

Very simple. Three words describe this wine: typical of the area, fruity, finesse!

### IN THE VINEYARD

Vineyard selection, 15-35 years old vines on loess and clay soil, vineyards on 280-300 m above sea level

### ABOUT THE WINE

The fully ripe grapes are harvested in early October, the mash fermented at about 25 degrees C in stainless steel tanks for 6-8 days. In the summer of the following year he was pulled on the bottle.

### THE WINE YEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year. Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality.

### RECOMMENDATION

A wine for different occasions. Best with meat dishes, but also spicy pasta.

<b>variety:</b>	<b>100% Zweigelt</b>
<b>vineyard:</b>	<b>around Rösschitz</b>
<b>soil:</b>	<b>loess/clay soil –</b>
<b>Alk:</b>	<b>12,5%</b>
<b>acidity:</b>	<b>5,8 g/l</b>
<b>res. sugar:</b>	<b>1,0 g/l</b>
<b>maturation:</b>	<b>2019 – 2022</b>
<b>temp.:</b>	<b>14 – 16°</b>
<b>EAN bottel:</b>	<b>900563499734 5</b>
<b>EAN carton:</b>	<b>900563499733 8</b>

