



CUVÉE ROYALE *biologics* ZWEIGELT & MERLOT 2017

A rich cuvée of red wine from the Galgenberg and Lauschen vineyards. "Galgenberg" is the historic name for the area. As the German name suggests (it translates literally to "Gallows Mountain"), the site used to be a place for executions years ago. The Galgenberg vineyard is located on a plateau, whereas the Lauschen vineyard is in a basin. Both vineyards face south, and their combination of loess and loamy soil retains plenty of moisture, creating the ideal conditions to produce fruity and mouth-filling red wines.

IN THE VINEYARD

variety:	70% Zweigelt & 30% Merlot	vintage:	2017	wine quality level:	Austrian quality wine
soil:	50% loess – 50% loam				
planting year:	Lauschen: 1985 Galgenberg: 1999				
vineyards:	Galgenberg and Lauschen	altitude:	280 - 300 m		
harvest:	Zweigelt end of September, Merlot mid-October 2017				

IN THE CELLAR

skin fermentation:	in open bins (400 kg boxes), no sulfur adding 2 times daily submerge the skins
fermentation temperature:	at 25 - 28°C, not controlled
length of fermentation:	8 - 10 days
pressing procedure:	immediately following fermentation; pneumatic, no sulfur adding
malolactic fermentation:	100% in new barrique with medium toasting, immediately following fermentation and pressing
maturation:	racked after malolactic fermentation and stored in the same barrel 6 months no sulfur adding, then another 12 month with low sulfur-level until bottling
filtration:	just before bottling

alcohol:	13,0%	EAN-bottle:	900563499702 4
res.sugar:	1,0 g/l	EAN-carton:	900563499701 7
acidity:	5,7 g/l		
SO ₂ total:	37 mg/l	certificate:	AT-BIO 301
SO ₂ free:	19 mg/l		vegan friendly
storage potential:	8 - 10 years	best drinking temperature:	15 – 17°
recommendation:			perfect with steak or with venison

WINE DESCRIPTION

Black berry fruit underscored by herbal spiciness, reminiscent of tobacco. Blackberry jam, a floral touch, hint of nougat. Juicy, elegant, ripe cherries, animated structure.

