



ZWEIGELT *biologicis* KLASSIK 2019

This wine is a charming, regional typical and finely fruity representative of its variety. Our Zweigelt Classic is characterized by fruitiness and is fun to drink.

IN THE VINEYARD

variety:	Zweigelt	vintage: 2019	wine quality level:	Austrian quality wine
soil:	50% loess, 50% loam			
age of vines:	15 – 35 years			
vineyards:	in and around Röschitz		altitude:	280 - 300 m
harvest:	mid-September 2019			

IN THE CELLAR

sulphurizing mash:	-		
skin fermentation:	in stainless steel tank, 2 times daily submerge the skins		
fermentation temperature:	at 25 - 28°C		
length of fermentation:	6 days		
pressing procedure:	immediately following fermentation; pneumatic		
malolactic fermentation:	100%		
ageing on the fine yeast:	8 months		
maturation:	in stainless steel tank		

alcohol:	12,5%	EAN-bottle:	900563499605 8
res.sugar:	1,0 g/l	EAN-carton:	900563499604 1
acidity:	5,4 g/l		
SO ₂ total:	40 mg/l	certificate:	AT-BIO 301
SO ₂ free:	19 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	14 – 16°
recommendation:			perfect with Italian pasta, boiled beef and grilled salmon

WINE DESCRIPTION

Red wild berry jam, floral nuances, cherry compote. Playful fruit, some white apple, vibrant acidity, delicate raspberry jam, an inviting and easy drinking style.

