



RIED LAUSCHEN *biologisch* ZWEIGELT 2019

Our Lauschen vineyard is a special place in Roeschitz. It is a protected basin with loess soil, which makes it a good location to cultivate red wine. Loess stores the sun's heat during the daytime and passes it on to the vines at night. Perfect for fruity, ripe red wines with finesse and elegance that are also pleasurable to drink.

IN THE VINEYARD

variety:	Zweigelt	vintage:	2019	wine quality level:	Austrian quality wine
soil:	50% loess – 50% loam				
age of vines:	30 years				
vineyards:	Lauschen	altitude:		290 m	
harvest:	end of September 2019				

IN THE CELLAR

skin fermentation:	in open bins, no sulfur adding 2 times daily submerge the skins
fermentation temperature:	at 25 - 28°C
length of fermentation:	6 days
pressing procedure:	immediately following fermentation; pneumatic, no sulfur adding
malolactic fermentation:	100% in used barrique right after fermentation and pressing
maturaton:	100% stored in used oak barrels for 12 months
filtration:	just before bottling
first sulfur adding:	6 months after malolactic fermentation and then 2 days before bottling

alcohol:	13,0%	EAN-bottle:	900563499656 0
res.sugar:	1,0 g/l	EAN-carton:	900563499655 3
acidity:	5,6 g/l		
SO ₂ total:	41 mg/l	certificate:	AT-BIO 301
SO ₂ free:	20 mg/l		Sustainable Austria vegan friendly
storage potential:	5 - 8 years	best drinking temperature:	14 – 16°
recommendation:			perfect with beef, spicy fish dishes and lamb

WINE DESCRIPTION

Ruby garnet with a dark core, scent of compact, ripe sweet cherries, blackberry jam, hint of black pepper. On the palate soft and a light oaky character, cherry with lingering spice, appealing flavor, velvety, long-lasting finish.

