



ZWEIGELT *biologicis* KLASSIK 2020

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

IN THE VINEYARD

variety:	Zweigelt	vintage: 2020	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 2020			

IN THE CELLAR

sulphurizing mash:	-
skin fermentation:	in stainless steel tank, 2 times daily submerge the skins
fermentation temperature:	at about 25 °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:	900563499540 2
res.sugar:	1,0 g/l	EAN-carton:	900563499541 9
acidity:	5,4 g/l		
SO ₂ total:	10 mg/l	certificate:	AT-BIO 301
SO ₂ free:	9 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 of violets, compote of sour cherries. Playful fruit, cherries, vibrant acidity, delicate raspberry notes, an inviting and easy drinking style.

