



RIED LAUSCHEN *biologisch* ZWEIGELT 2020

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: 2020	wine quality level:	Austrian quality wine
soil:	50% loess – 50% loam			
planting year:	1992			
vineyards:	Lauschen	altitude:	300 - 315 m	
harvest:	September 30th 2020			

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		
maturation:	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:	900563499515 0
res.sugar:	1,0 g/l	EAN-carton:	900563499514 3
acidity:	5,3 g/l		
SO ₂ total:	27 mg/l	certificate:	AT-BIO 301
SO ₂ free:	13 mg/l		vegan friendly
storage potential:	6 - 8 years	best drinking temperature:	14 – 16°
recommendation:	perfect with beef, wild fowl and lamb		



WINE DESCRIPTION

Ruby garnet with a dark core, scent of compact, ripe sweet cherries, elderberries, hint of black pepper. On the palate tight and lively, juicy fruit, cherry with lingering spice, appealing flavor, long-lasting finish.



AT-BIO-301
Österreich-Landwirtschaft

