



## ZWEIGELT *biologisch* KLASSIK 2021

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: 2021	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 2021			

### 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:	900563499477 1
res.sugar:	1.0 g/l	EAN-carton:	900563499476 4
acidity:	5.6 g/l		
SO <sub>2</sub> total:	44 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> 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, slightly chilled it is perfect for BBQ



### 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.



AT-BIO-301  
Österreich-Landwirtschaft

