



CUVÉE ROYALE *biologicis* ZWEIGELT & MERLOT 2019

A rich cuvée of red wine from the Galgenberg and Lauschen vineyards. "Galgenberg" is the historic name for the area. As the German name suggests (it translates literally to "Gallows Mountain"), the site used to be a place for executions years ago. The Galgenberg vineyard is located on a plateau, whereas the Lauschen vineyard is in a basin. Both vineyards face south, and their combination of loess and loamy soil retains plenty of moisture, creating the ideal conditions to produce fruity and mouth-filling red wines.

IN THE VINEYARD

| | | | | | |
|----------------|---|-----------|------|---------------------|-----------------------|
| variety: | 50% Zweigelt & 50% Merlot | vintage: | 2019 | wine quality level: | Austrian quality wine |
| soil: | 50% loess – 50% loam | | | | |
| planting year: | Lauschen: 1985 Galgenberg: 1999 | | | | |
| vineyards: | Galgenberg and Lauschen | altitude: | | 280 - 300 m | |
| harvest: | Zweigelt 3 October 2019; Merlot 24 October 2019 | | | | |

IN THE CELLAR

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|---------------------------|--|--|--|--|--|
| skin fermentation: | in open bins (400 kg boxes), no sulfur adding 2 times daily submerge the skins | | | | |
| fermentation temperature: | at 25 - 28°C, not controlled | | | | |
| length of fermentation: | 8 - 10 days | | | | |
| pressing procedure: | immediately following fermentation; pneumatic, no sulfur adding | | | | |
| malolactic fermentation: | 100% in new barrique with medium toasting, immediately following fermentation and pressing | | | | |
| maturation: | racked after malolactic fermentation and stored in the same barrel 6 month no sulfur adding, then another 12 months with low sulfur-level until bottling | | | | |
| filtration: | just before bottling | | | | |

| | | | |
|------------------------|------------------------------------|----------------------------|----------------|
| alcohol: | 13,5% | EAN-bottle: | 900563499473 3 |
| res.sugar: | 1,0 g/l | EAN-carton: | 900563499472 6 |
| acidity: | 5,8 g/l | | |
| SO ₂ total: | 21 mg/l | certificate: | AT-BIO 301 |
| SO ₂ free: | 9 mg/l | | vegan friendly |
| storage potential: | 8 - 10 years | best drinking temperature: | 15 – 17° |
| recommendation: | perfect with steak or with venison | | |

WINE DESCRIPTION

Garnet red with lightening of the edges, herbal spiciness, nuances of ivy, cocoa shells, black tea, delicately fruity Cassis note and ripened cherries, reminiscent of tobacco. Mild and elegant, black currant, lively structure, long and spicy finish.



AT-BIO-301
Österreich-Landwirtschaft

