

Zweigelt Reserve 2015



Only a few people might know that the family of Dr. Zweigelt, who managed to interbreed the variety out of Blaufränkisch and St. Laurent (a native grape linked to Pinot noir) in 1922, had vineyards and their cellar in Langenlois. Willi Bründlmayer bought the Zweigelt Cellar from Herwig Zweigelt together with a part of his vineyards. Traditionally we make a classic varietal wine from Zweigelt/Rotburger and only recently are exploring the potential as a reserve quality of this truly “all Austrian varietal”.

Only hand-picked ripe and healthy grapes were used. The must was fermented in the classic way - two weeks on the skins - while malolactic fermentation took place in temperature-controlled rooms. Then it was matured for about 18 months in 300 liter Austrian Oak casks.

Tasting Note:

Dark, youthful, clear cherry red; charming bouquet of sour cherries, ripe berries, plums, and toasty, spicy aromas reminding of the woods of the Kamptal. Dry, with good acidity, a lot of fresh cherry and a whiff of ripe berry fruit on the palate, balanced and well structured, sappy with still some grip of mature grape and oak tannin, hints of dark chocolate, minerals and spice at the finish

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess
Elevation: 260 – 380 m
Slope Face: -
Harvest Date: 26. – 27. September 2015
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: mid-May 2017

WINE DETAILS

Alcohol: 13,5 %vol.
Acidity: 5 g/l
Residual Sugar: dry
Serving Temperature: 15 – 18° C
Food Pairing: Pasta, barbecues in summer, roasted veal & pork, venison, lamb
Bottled in:
 75cl – 150cl