

Zweigelt Reserve 2016



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:

A fine fruit display of dark cherries, extremely juicy; behind it also yellow notes like mango, open-hearted & tempting; powerful and fine-grained, deep cherry fruit once more paired with a hint of evergreen, elegantly structured, lots of dynamic tension & acidity into the long aftertaste, in this form rather something new.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess
Elevation: 260 – 380 m
Slope Face: -
Harvest Date: 13. October 2016
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: mid-October 2018

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 6 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