

## Zweigelt Reserve 2019



Zweigelt (Rotburger) is an extremely successful Austrian interbreed of Blaufränkisch and St. Laurent (a native grape related to Pinot noir). Years ago Willi Bründlmayer bought the Langenlois cellar of the Zweigelt family together with a part of the vineyards. Traditionally we make a 'classic' varietal wine from Zweigelt every year. Since 2011 we are also exploring its potential as a reserve quality of this truly "all Austrian varietal"

Only organically grown, hand-picked, ripe and perfectly healthy grapes were used. The must was fermented two weeks on the skins, malolactic fermentation took place in temperature-controlled rooms; the wine matured for about 18 months in 300 liter Austrian and French oak casks.

### Tasting Note:

A fine bouquet of dark cherries, freshly picked plum, forest berries, ripe and inviting, also flowery (violets) aspects with a decent hint of oak; starting smoothly on the palate, then dry, fresh and juicy open-hearted & tempting; medium bodied with fine-grained juicy tannins, black cherry fruit paired with red berries, balanced by refreshing acidity and peppery spice as well as minerals in the pleasantly long finish.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich  
**Single Vineyard:** -  
**Soil Type:** Loess  
**Elevation:** 260 – 380 m  
**Slope Face:** -  
**Harvest Date:** 27. September 2019  
**Skin Contact:** 2-3 weeks  
**Ageing:** small/big wooden casks  
**Bottling Date:** August 2021

### WINE DETAILS

**Alcohol:** 13 %vol.  
**Acidity:** 5.5 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

