



J **FACTS**

Grape variety: Zweigelt
Soil: primary rock and loess
ABV: 12,5 %Vol.
Ac: 5,7 ‰
RS: 1,3 g/l
Ageing potential: 2030

Zweigelt 2021

The Zweigelt presents itself delicately fruity with typical cherry and sour cherry aromas. It is clear and precise with a charming and drinkable character. On the palate youthful tannins can be detected.

Zweigelt, also called Rotburger, is a crossing between Blaufränkisch and St. Laurent. The grape variety has a long tradition in the Kamptal region and is juicy with elegant fruit and lots of charm. With its velvety texture, it offers great drinking pleasure and enjoys a large fan base.

Vintage 2021

2021 was a particularly varied year in the vineyards and once again demanded a lot of experience, sensitivity and intuition. After a cool spring and late flowering, the summer was very varied: sometimes sunny, sometimes rainy, but without heat waves. As changeable as the year had been until then, the weather remained stable during the harvest. The exceptionally beautiful and consistent autumn weather gave us the opportunity to harvest our parcels with absolute precision. The condition of the grapes was just perfect and the ripeness, acidity and aroma indicate an exceptional vintage that will be reflected in vibrant terroir-driven wines with longevity.

Making of the wine

The grapes were selectively harvested by hand, destemmed and the mash fermented. The Zweigelt matured for about 20 months on the lees in large oak barrels in the ideal environment of our 700-year-old natural cellar.

Recommendation

The wine elegantly accompanies many meat dishes, especially game and wild fowl. Mature and spicy cheeses also harmonize very well with the wine. In summer, enjoy slightly chilled.