



J FACTS

Grape variety: Zweigelt
Soil: primary rock and loess
ABV: 12.5 %vol
Ac: 5.7 ‰
RS: 1.4 g/l
Ageing potential: 2032

Zweigelt 2023

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 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

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.



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