

Zweigelt 2007

Origin	Horitschon/Mittelburgenland
Site	Gfanger
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Zweigelt
Age of Vines	20-22 years of age
Density	4000 vines/ha
Crop	5500 lt/ha
Vintage	28th-5th September 2007
Vinification	Native yeast fermentation in steel tanks, pressed after 10 days of mash-state, biological malolactic fermentation in big oak barrels
Aging	6 months in big oak barrel
Analysis	12,4 % vol. of alcohol, 6,2 g/lit of total acidity, 0,8 g/lit residual-sugar
Bottling date	March 2008
Mellowness	2008-2014
Best at	18°C / 64.4°F
Degustation-note	Delicate aroma of ripe sour cherries and blackberries with tender roasted notes, bitter chocolate and a hint of coffee. Juicy and full-bodied on the palate, beautiful cherry aromas in a tight corset of tannin, elegant playfulness and long finish.
Recommended food	Good match for mediterranean cuisine

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