

weninger

HORITSCHON
MITTELBURGENLAND

ZWEIGELT RAGA 2004

Variety, blend: 100 % Zweigelt
Region: Mittelburgenland, Burgenland
Climate: Pannonian
Vineyard: Raga –38year old vines
Soil: Loam, Limestone, Clay
Vintage: by hand, Oct.12th 04
Yield: 35 hl/ha
Maceration of skins: 10 days
Fermentation:
Aging: 11 monthes in oak barrel
Malotactic fermentation: yes
Alcohol: 13,5 % vol
Total acidity: 5,6 g/l
Residual sugars: 1,5 g/l
Serving temperature: 16– 18°C

Bottling Date: Mai 2006

Tasting notes

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

Great potential for maturing.

Best between 2008 and 2014

Food

Venison, Hare, Wild Boar.