

weninger

HORITSCHON
MITTELBURGENLAND

2006

ZWEIGELT

Variety, blend: Blauer Zweigelt
Region: Mittelburgenland, Burgenland
Climate: pannonian
Vineyard: Gfanger, 19-21 year old vines, Bio-dynamic methods
Soil: sandy loam, partly gravel
Vintage: 25-29th of Sept.
Yield: 55 hl/ha
Maceration of skins: 8-10 days
Fermentation: Spontaneous yeast, temperature-controlled, inox, 30°C
Aging: 8 month in big barrels (3000 l)
Malolactic fermentation: In big barrel
Alcohol: 12,5% vol
Total acidity: 5,5 g/l
Residual sugars: 1 g/l
Serving temperature: 16 – 18°C
Bottling Date: May 2007

Tasting notes:

Deep ruby red, sour cherries and blackberries in the noses, dense and full on the palette with juicy cherry and mineral spice. Fresh and easy to drink. At its best between 2007 and 2013.