



**2009**

**ZWEIGELT RED SOIL**

**VARIETY, BLEND:** 100 % ZWEIGELT  
**METHOD OF CULTIVATION:** ORGANIC  
**REGION:** WAGRAM, LOWER AUSTRIA  
**VINEYARD:** ROTE ERDE- (RED SOIL)  
**SOIL:** RED SOIL  
**VINTAGE:** BY HAND  
**YIELD:** 60HL/HA  
**GRAPES:** 19 GRAD KMW  
**GRAPE TREATMENT:** WHOLE CLUSTER PRESSING

**FERMENTATION:** TEMPERATURE CONTROLLED, 18 DAYS AT  
30° C IN STAINLESS STEEL TANKS  
**AGING:** LARGE WOODEN BARRELS

**MALOLACTIC FERMENTATION:** YES  
**ALCOHOL:** 12,5% VOL  
**TOTAL ACIDITY:** 5,1 G/L  
**RESIDUAL SUGARS:** 1,1 G/L, DRY  
**SERVING TEMPERATURE:** 16° C

***TASTING NOTES:***

*CHERRY-COLOURED, SPICY, VIGOROUS SCENT OF SOUR CHERRIES AND PEPPER. A SLIGHT VEIL OF VANILLA. THE FERROUS REDDISH SOIL IS TRACEABLE IN THE WINE'S MINERALIC FEATURES. SOFT TANNINES ON THE PALATE. A TYPICAL ZWEIGELT FOR MANY OCCASIONS.*