



Zvy-gelt 2008

Variety:	100% Zweigelt
Region:	Lower Austria
Vineyard:	10-40 year old vines
Soil:	loess over konglomerat
Vintage:	by hand
Yield:	45 hl/ha
Grapes :	18° KMW, 90 Oechsle
Grape treatment:	must fermentation 20days
Fermentation:	2 weeks at 27° C in stainless steeltank
Aging:	50% stainless steeltank and 50% old oak
Malotactic:	Yes
Alcohol:	13,5% vol
Total acidity:	4,8 g/l
Residual sugars:	2,4 g/l, dry
Serving temperature:	17°C
Cases produced:	4000