



## Zvy-gelt 2008

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