



WINE DESCRIPTION

Blauer Zweigelt Tradition

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Zweigelt impresses with its fruitiness of soft cherry flavor and by its dark ruby colour. This wine is very soft and ready for serving already in younger days. It is the typical example of the "Kamptaler Zweigelt"

wine	Blauer Zweigelt Tradition
grape variety	Blauer Zweigelt
vintage	2018
quality level	Quality wine

vinification

Open top fermentation, punched down by hand several times a day up to 3 weeks, after that pressed with a pneumatic press

maturing	Stainless steel
must reading	18,5 °KMW
bottling	August 2019
alcohol in %vol	12,5
acidity in g/l	5,4
residual sugar in g/l	1,0



Tasting notes

Cyclamen colors, fruity accent, full bodied and rounded. Fruit driven on the pallet with a great and long lasting finish.

Drink Temperature	14-16°C
food	Pasta, dishes of wild games and cheese

About the Vineyard

The Strasser Sandgrube is a part of the mighty Wechselberg. The hill rises on the easterly border of the Strasser valley and looks towards the south. The soils are slate, left over from the crystalline of the Bohemian Massif. Thanks to the layout of this location, it receives intensive sunshine all day long. The altitude of the Wechselberg creates a special microclimate, where a gentle breeze cools down the hot summer air in the evening. This temperature variation ensures excellent flavours in the grapes. These condition make it an ideal place to grow Blauer Zweigelt.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Sandgrube/Wechselberg
Soil	Primary rocks, sandy soil
Planting of the Vines	2001
Plantation Density	4000 vines/hectare
Harvesting	End of September

