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GIGAMA Blauer Zweigelt, Grande Reserve 2020

Country of origin: Austria

Growing area: Wagram

Village: Fels am Wagram

Appellation: Sourced from our oldest Zweigelt vineyards throughout Fels area.

Type of soil: mainly Loess soil, also a little on sandy gravel.

Viticulture: Our goal is sustainable viticulture! We do not use herbicides for 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir, we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: Gigama is produced just in outstanding vintages from hand selected grapes, only the ripest and healthiest ones are used. After destemming, the fermentation on skin with our own selected yeast takes 10-14 days, further skin contact at low temperatures for around 4 weeks. No pressing, only free running wine is used for barrel ageing in French barriques – approx. 30% new - for 18-20 months. No filtration until bottling time. Release time is two and a half years after harvest.

Analysis: Alcohol 14% vol. res. sugar 1.3 g/l acidity 5.3 g/l

Tasting notes: Intense blueberry-cherry mix in the nose spiced with tobacco and dark chocolate. Juicy berry fruits, nice balance of sweetness and roast; noticeable but silky tannin covering the palate, ending on deep spiciness, enormous length.

Ageing potential: Should mature in the bottle at least 3 years, offers than great complexity with potential for 10 years or more.

