WEINGUT
LETH
A-3481 FELS AM WAGRAM
Ö S T E R R E I C H
TEL +43(0)2738/2240 FAX DW-17
OFFICE@WEINGUT-LETH.AT
WWW.WEINGUT-LETH.AT

Blauer Zweigelt, Klassik 2020

CERTIFIED 914142 SUSTAINABLE AUSTRIA

Country of origin: Austria
Growing area: Wagram
Village: Fels am Wagram

Appellation: Various terraces of Fels village.

Type of soil: Gravel and conglomerates, slightly covered with Loess

Viticulture: Our goal is sustainable viticulture! We do not use herbicides since 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: Destemmed grapes are fermented on 28°C with a selection of own yeast for 10-12 days, skin contact only a few days to provide more original fruit-character. After pressing the malolactic fermentation takes place in stainless steel, further maturation also in inox tanks. During 12 to 15 months, it can develop fine fruit aromas, no filtration is done until bottling time.

Analysis: Alcohol 13% vol. res. sugar 1.4 g/l acidity 5.0 g/l

Tasting notes: Classic Zweigelt nose with lots of cherry fruit and some cherry stone; charming fruit on the palate, elegant tannin structure, approachable wine but on high level. For all who want to discover original style of Austrian fruit driven reds.

Aging potential: Will improve with some bottle maturation, best between two and five years.