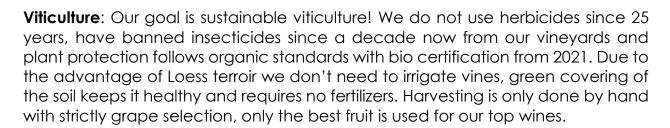


Blauer Zweigelt, Reserve 2018

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

Appellation:_ Partly sourced from Dorner vineyard, a south-west situated site on highest altitude in Fels with 300m which supplies longest evening sunshine to the vines. Additional fruit comes from Schillingsberg, the warmer and lower altitude area of Fels village.

Type of soil: gravel and conglomerates slightly covered with Loess



Winemaking: Destemmed grapes are fermented on 30°C with a selection of own yeast for 10-12 days, further skin contact approximately another two weeks. No pressing, only free running wine is racked into used French barriques where malolactic fermentation is done. During a maturation time of eighteen months it can develop fine fruit aromas, no filtration is done until bottling time.

Analysis: Alcohol 14% vol. res. sugar 1,2 g/l acidity 5,1 g/l

Tasting notes: Dark red cherry and Amarelle-cherry with some hints of blueberries in the nose. Fresh prune, some tobacco spice and nuances of dried fruit on the palate. Plenty of fine grained tannin, long and persistent finish.

Aging potential: Will improve with some bottle maturation, best between 4-6 years.

