

# GIGAMA, Blauer Zweigelt 2023

## Origin

Wine region: Wagram DAC  
Village: Fels am Wagram

## Vineyard & Soil

The grapes originate from various vineyard sites in Fels am Wagram. Only the healthiest and optimally ripened fruit is carefully selected from all of the estate's Zweigelt vineyards. The vineyards are situated on terraced sites at elevations between 200 and 300 metres above sea level. Deep loess soils, complemented by sandy and gravelly plots along the edge of the Wagram plateau, shape the character of the wine.

## Vinification

Only hand-selected grapes of the highest quality are used. A higher fermentation temperature of 32 °C and extended skin contact ensure intense extraction and a generous tannin structure. Only the free-run wine without pressing is used. The wine matures for 18–20 months in selected French barriques (30% new oak), gaining additional depth, structure, and elegance.



## Tasting Notes

Our flagship red wine, produced only in exceptional vintages. The bouquet reveals dark fruit aromas of berry compote and black cherries, complemented by subtle spicy oak notes. Powerful and concentrated without being overly opulent, it shows a noticeable yet finely grained tannin structure and a delicately spicy, lingering finish. Several more years of bottle ageing will be required before it reaches its full drinking maturity.

## Analytics

Alcohol: 13,5 % Vol.  
Residual sugar: 1,0 g/l  
Acidity: 5,0 g/l  
Energy: 78 kcal/325 kJ

Ingredients and  
nutritional value:



## Recommendation

Best enjoyed after at least three years of bottle ageing, with excellent cellaring potential for a further 6–10 years. A great wine for great dishes, pairing beautifully with filet mignon, rack of lamb, or refined truffle cuisine.



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