

Blauer Zweigelt, Klassik 2025

Origin

Wine region: Wagram
Village: Fels am Wagram

Vineyard & Soil

From the various vineyard sites in Fels am Wagram, with deep loess soils on terraces between 200–300 m above sea level, and partly also on sandy-gravel soils in the cadastral communities of Gösing and Feuersbrunn.

Vinification

The destemmed grapes are fermented on the skins in stainless steel tanks, with mixing carried out exclusively by flooding and aeration, without mechanical agitation of the must. Immediately after fermentation, pressing takes place, followed by malolactic fermentation and one year of maturation in stainless steel.



Tasting Notes

Seductive cherry aromas with nuances of dark berries. Charming, full-bodied, with a spicy dark fruit character on the palate, velvety tannins, approachable yet of high quality. Very true to the variety and highly drinkable, ideal for those who appreciate classic red wine.

Analytics

Alcohol: 13 % Vol.
Residual sugar: 2,0 g/l
Acidity: 5,5 g/l
Energy: 75 kcal/316 kJ

Zutatenliste und Nährwerttabelle:

Recommendation

Best enjoyed young and fresh, yet with potential for 3–4 years of aging. Ideally suited to pizza and pasta, but also to dark meats, braised dishes, game birds, hare, venison, lamb, and a wide range of cheeses. Zweigelt is a highly versatile food companion.

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