

Blauer Zweigelt, Reserve 2024

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 on sandy-gravel soils in the cadastral community of Gösing.

Vinification

The destemmed grapes are fermented on the skins in stainless steel tanks, with mixing carried out exclusively by flooding, without mechanical agitation of the must. After a maceration period of about one week, the wine is pressed, followed by malolactic fermentation. It is then aged for approximately 18 months in used barriques, and before bottling, the three best lots are blended together.



Tasting Notes

Medium ruby with violet highlights. A typical berry mix led by cherry, subtly underpinned by a touch of oak. Lovely fullness coats the palate, with fine-grained, powerful tannins and good length. Shows potential for further aging.

Analytics

Alcohol: 13,5 % Vol.
Residual sugar: 1,2 g/l
Acidity: 5,1 g/l
Energy: 80 kcal/337 kJ

Zutatenliste und Nährwerttabelle:

Recommendation

Its aromatics unfold soon after bottling, yet it also offers good potential for several years of bottle aging. Dark meats, braised dishes, game birds, hare, venison, lamb, and a wide range of cheeses – Zweigelt proves to be an exceptionally versatile food companion.

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