



Ried Tanzer Zweigelt Reserve 2018

Only the very best grapes from the Ried Tanzer are selected for this Zweigelt Reserve. The wine presents its subtle charm with typical berry and cherry fruit notes. The fine-nerved wine with warm, noble power and a dense core has great potential for aging over several years.

Ried Tanzer

The premium red wine site is characterized by deep loamy loess soil, which is bedded on a rich layer of Gföhler gneiss. The vineyard is located on a slight elevation and is very airy, which allows the grapes to ripen particularly long and healthy in the autumn. This results in a powerful, mineral-driven wine with a distinctive varietal and vintage character that reflects the terroir.

Making of the wine

The fully ripe, healthy grapes were selectively harvested by hand, crushed, cold macerated and then slowly fermented for about fourteen days. During this process, the must was poured over the mash twice a day to obtain an optimum of fruit, color and fine tannin. After alcoholic fermentation and malolactic fermentation, this cuvée was matured for 15 months in used and new 300-liter barrique barrels in the ideal environment of the 700-year-old natural cellar at a constant temperature of around 11 °C (51.8 °F). Before bottling, the assemblage took place in large neutral oak barrels.

Recommendation

Harmonizes perfectly with savory game dishes with hearty sauces.

J **FACTS**

Variety: Zweigelt
Hand picked grapes from organic farming
Ried Tanzer
Soils: deep loamy loess soil on Gföhler gneiss
ABV: 13.5 % vol.
Ac: 5.3 ‰
Rs: 1.0 g/l
Ageing potential: 2031+

