

Weingut
JURTSCHITSCH
Langenlois



Zweigelt 2020

The Zweigelt presents itself delicately fruity with typical cherry and sour cherry aromas. It is clear and precise with a charming and drinkable character. On the palate youthful tannins can be detected.

Zweigelt, also called Rotburger, is a crossing between Blaufränkisch and St. Laurent. The grape variety has a long tradition in the Kamptal region and is juicy with elegant fruit and lots of charm. With its velvety texture, it offers great drinking pleasure and enjoys a large fan base.

Making of the wine

The grapes were selectively harvested by hand, destemmed and the mash fermented. The Zweigelt matured for about 20 months on the lees in large oak barrels in the ideal environment of our 700-year-old natural cellar.

Recommendation

The wine elegantly accompanies many meat dishes, especially game and wild fowl. Mature and spicy cheeses also harmonize very well with the wine. In summer, enjoy slightly chilled.

Vintage 2020

A truly classic vintage. Sun, wind and rain found a good balance during the year and the vineyards developed calmly and thoughtfully. All together provided for vital vines, but also required a lot of manual work. The result is a vintage typical for Kamptal, which is characterized by finesse, elegance, liveliness and character.

J FACTS

Variety: Zweigelt
Hand-picked grapes from organic farming
Soils: primary rock and loess
ABV: 12,5 % vol.
Ac: 5,3 ‰
RS: 1,0 g/l
Ageing potential: 2029

