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Grape variety: Zweigelt
Soil: primary rock and loess
Hand picked grapes from organic farming
ABV: 12.5 %vol.
Ac: 5.4 ‰
RS: 1.2 g/l
Ageing potential: 2031

Zweigelt 2022

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.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

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.



AT-BIO-402
Österreichische Landwirtschaft

