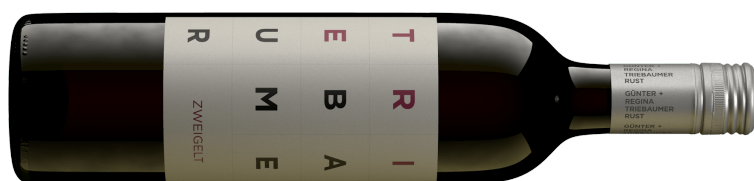


GÜNTER +
REGINA
TRIEBAUMER
RUST

ZWEIGELT 2018



FALSTAFF WEIN GUIDE 2019/20

91

Points

FALSTAFF ROTWEIN GUI- DE 2019/20

91

Points
6th place at the Zweigelt 2018
Grand Prix

WINE ENTHUSIAST (US)

Points
90

TASTING

Luscious purple, dark violet with a dense core and marked violet rim. Expressive nose of cherries and lilac. Very precise Zweigelt fruit with aromas of licorice and white pepper. Dry, intensive fruit expression, dark-spicy and charmingly juicy, wonderful cherry fruit. Animating, lively crisp, does not – and has no intention to – deny the „Blaufränkisch-soil“ of its vineyard. Nice stuff.

PAIRING

SERVING TEMPERATURE	14–16 °C (56–60 °F)
BOTTLING	April 2019
ALCOHOL	13,5 Vol. %
ACIDITY	5,6 g/l
RESIDUAL SUGAR	dry
BOTTLE SIZES	0,75 l - larger bottles on request

Soft Chorizo in thick slices with nut rolls, Gnocchi alla Trapanese (with roasted almonds) Amatriciana with fried dices of salami, ham specialties face orzo with home-made walnut pesto, Austrian beef cuisine, seared chanterelles, gratinated tomatoes with herbs, pasta all'arrabbiata, tomato risotto with mozzarella, bar snacks such as fried dumplings of dried fish, salted pistachios, fresh farm bread with plum-olive-schmalz, crispy duck. To teach those not at home with wines from Burgenland what fruitness is about.

MAKING

Selective hand picking into small boxes mid of September 2018 from the vineyards Bandkräftn and Gertberg.

Destemming, mash fermentation in closed stainless-steel tanks at a temperature of maximum 30 °C (88 °F) for 7 days, followed by 2 additional days of maceration, gentle pressing, malolactic fermentation and maturation in stainless steel tanks followed by maturation in large, used oak casks.