

GÜNTER +
REGINA
TRIEBAUMER
RUST

ZWEIGELT 2019



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.

SERVING
TEMPERATURE

14–16 °C (56-60 °F)

BOTTLING

May 2020

ALCOHOL

13,0 vol.%

ACIDITY

5,7 g/l

RESIDUAL SUGAR

dry

BOTTLE SIZES

0,75 l - larger bottles on request

PAIRING

Debreziner hotdog with ajvar, 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 fruit-ness is about.

MAKING

Mid of September 2019. Selective hand picking into small boxes from the vineyards Bandkräftn and Gertberg. Destemming, mash fermentation in closed stainless-steel tanks at a temperature of 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.