



ZWEIGELT 2013



Vintage: 2013 began with a relatively late bud break during the second half of April. That was followed by heavy rainfall, but the early Summer temperatures already in late Spring fortunately spawned a normal flowering period. There was generous rainfall once again - at the end of June - which helped us get through an extremely hot July without any problems. The temperatures in August were rather moderate; the nights brought dew and the Summer was already over by the middle of August. A cool September followed – and this meant that the beginning of the harvest was delayed until the end of the month. The harvest was completed by the end of October. Grapes were picked very selectively in many vineyards, and in fact there were often several pickings. The grapes were riper than expected and as a result delivered very racy wines with intense fruit.

Soil: The grapes for the Zweigelt 2013 were almost solely from Vienna's Nussberg vineyards, though some came from a small single vineyard at Neustift. All of the vineyards are between 35 and 50 years old. The soil of the Nussberg features primarily weathered shell limestone over solid limestone with a high content of clay.

Vineyards and Cellar: Following careful hand selection of the grapes in early October, the healthy grapes were destemmed and put in stainless steel tanks for fermentation on the skins by pump over system for about 3 weeks. After the gentle pressing the wine goes through malolactic fermentation and after that, it is put in barrels for aging. These barrels are mainly from 500 liter size and usually about 25% new oak is used. After 18 month the Zweigelt 2013 was blended together and after a short period in a tank it was bottled without filtration. In the cellar there was only the use of a minimum of Sulfur in the winemaking, no other finings or additives and so this wine is vegan. The bottling happened in late spring 2015.

Tasting Notes: The wine begins its expression in the nose with scents of stone fruits underscored by nougat and a bit of orange zest. The palate yields a soft and velvety caramel tone, a fine acidity structure; the wine is round, harmonious and elegant – already very approachable. A multi-talented companion for a diverse range of foods. Good ageing potential.

Technical Data: 13,0 % alc./vol.; 4,9 g/l acidity; 1,0 g/l residual sugar