



HAJSZANNEUMANN  
WIEN



## Zweigelt 2019

**Vintage:** A rather mild winter turned into a normal spring, which corresponds to the long-term average. The bloom was a little earlier than usual and with very nice weather it passed quite quickly. Summer was on the warmer side, but there was regular rainfall, which contributed very well to the supply of the vines. These rains kept cooling off, which made the summer not as hot as it felt. In the second week of September, the harvest began with the earlier varieties and the lighter wines, and it quickly became clear to us that the quantities would be less than expected, but the qualities

well above average. The acid values were also much higher than feared and this led to a wonderfully aromatic vintage with a lot of liveliness and finesse, which seamlessly connects to the long line of great "9s".

**Soil:** The grapes for the Zweigelt come from two particularly old vineyards in Ried Weisleiten on Vienna's Nussberg. A rather heavy and in some areas very iron-rich soil characterizes these vineyards, which result in a very dark-fruity Zweigelt type.

**Vineyard and cellar:** After we had successfully produced a small series of mash fermented white wines for a few years, starting in 2015, the idea came up to implement an alternative style on the red wine side. Zweigelt from old vines on the Nussberg forms the basis, maceration and longer storage on the skin (9 weeks) leads to an intense and dark berry fruit, as well as a lively tannin structure. The wine is then not aged in wood, but in concrete eggs, which can breathe in the same way as wooden barrels, but do not bring those typical oak tones or toasty aromas. Of course, the wine is neither fined, nor filtered, nor sulfurized, just as we do with the mash-fermented white wines of the NATURAL wine series. After about 6 months of storage, the wine is put together and bottled, and after several months of aging in the bottle, the Zweigelt goes on sale in September immediately before the next harvest.

**Tasting notes:** Dark fruit, black cherry and plum on the nose, with some herbs and spices. Fine tannins and fresh acidity on the palate with a fruity, cool finish. Great companion for stews.

**Technical data:** Alc. 13,0 % Vol., Acidity 5,5 g/l, Residual sugar 1,7 g/l

