

Zweigelt 2006

Origin	Horitschon/Mittelburgenland
Site	Gfanger
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Zweigelt
Age of Vines	19-21 years of age
Density	4000 vines/ha
Crop	5500 lt/ha
Vintage	25th-29th September 2006
Vinification	Native yeast fermentation in steel tanks, pressed after 10 days of mash-state, biological malolactic fermentation in big oak barrels
Aging	8 months in big oak barrel
Analysis	12,5 % vol. of alcohol, 5,5 g/lt of total acidity, 1,0 g/lt residual-sugar
Bottling date	Oktober 2007
Mellowness	2007-2013
Best at	18°C / 64.4°F
Degustation-note	Delicate aroma of ripe sour cherries and blackberries with tender roasted notes, bitter chocolate and a hint of coffee. Juicy and full-bodied on the palate, beautiful cherry aromas in a tight corset of tannin, elegant playfulness and long finish.
Recommended food	Good match for mediterranean cuisine

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