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ZWEIGELT-KLASSIK



ZWEIGELT KLASSIK 2022

The grapes for this Zweigelt come from the gently sloping lower parcels of the Bühl and Kirchtal vineyards. These sites provide balanced growing conditions, allowing the fruit to ripen slowly and evenly. The result is a wine with soft, rounded tannins and beautifully expressive fruit.

Weindaten

SORTE Zweigelt	HERKUNFT Carnuntum DAC / Regional wine	BODEN Mixed sites – weathered soils
ERNTE Manual selection	AUSBAU 2022	TRINKREIFE 2022-2030
ANALYSE Alc. 13,5% vol., RS 2.2 g/l, TA 5.9 g/l	GEBINDE 0.75 l	VERSCHLUSS Screw cap
	EMPFOHLENE TRINKTEMPERATUR 14 - 16 °C	

Ernte & Ausbau

Grapes were carefully hand-harvested and destemmed, with the berries left intact for spontaneous fermentation – a gentle approach that highlights the grape's natural character. After a short ten-day maceration to retain fruit purity and freshness, the wine was fermented in equal parts stainless steel and seasoned 500-litre barrels made of Ybbstal and French oak. Aged for 18 months, this Zweigelt shows juicy cherry aromas, a silky texture, and a finely integrated acidity.

Jahrgang 2022

2022 started with typical winter moisture and an unpredictable spring, leading to a slightly delayed – yet still typical – harvest. A dry summer was balanced by timely rainfall just before picking, which helped preserve freshness in the grapes. Yields were moderate, and the wines from this vintage offer elegance, structure, and great ageing potential – equally enjoyable now or in the years to come.



ZUM WEBSHOP