

Zweigelt 2017

vineyard name: Untersatz,
Neufeldäcker, Gemärk
grape: Zweigelt
elevation: 660 feet / 200 m
exposure: South
average age of wines: 15 – 25
years

the vineyard:

Organic, 6.200 vines per ha, 5.500
kg/ha yield, pruning done in January,
flowering 3rd of April 2016, green
harvest in August (25%), harvest by
hand in first week of October

wine production:

100% destemmed, 20% saignée,
temperature controlled spontaneous
fermentation with natural yeasts for 4
– 5 weeks at 25°C – 30°C, Matured in
mixture of 3.000 liter oak vat, second
fill barrique and stainless steel for 15
months, bottling

alcoholic content: 12,0%
total acidity: 5,6 g/l
residual sugar: 6,4 g/l
potential: up to 3 years

tasting notes: Ruby-colored red
wine with a violet rim and a dark
core. Aromas of cherries and sour
cherries, underpinned with delicate
chocolate, creamy and smooth on the
palate. Very fruity, sumptuous flavor
and persistent, soft finish. Ready to
drink now.

food pairing: Pastries, beef tartar,
beef carpaccio

Ideal temperature to drink:
54° - 57°F / 12 – 14°C



Leo Hillinger GmbH

wine-maker: Peter Zuschlag
size: 250 acres, 100% organic certified
total annual production: around 1.000.000
bottles
grape varieties: Grüner Veltliner,
Welschriesling, Sauvignon Blanc, Gelber
Muskateller, Pinot Blanc, Pinot Gris, Chardonnay,
Traminer, Zweigelt, Blaufränkisch, Sankt Laurent,
Cabernet Sauvignon, Syrah, Merlot, Pinot Noir
region: Burgenland / Leithaberg
climate: Pannonian climate
soil: Mixture of loam, loess, sandy, gravel, black
earth, schist, slate

EAN: 9008674005223

12 bl/cs layer: 17 cases pallet: 68 cases

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