

Zweigelt 2018

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 2nd week of April, 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: 13,0%
total acidity: 5,5 g/l
residual sugar: 5,1 g/l
potential: up to 3 years

tasting notes: The Zweigelt
presents a crimson core in the glass
with light violet highlights, and the
fruit-forward nose releases aromas of
dark cherries and blackberries. Its
cherry flavours continue onto the
palate, supported by soft, velvety
tannins and pleasant acidity. A fruity,
medium-length finish reinforces the
charming character of this Zweigelt

food pairing: Pasta, Burger and
great Pizza wine plus perfect with beef
tartar or 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: 9 008674 005919

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

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