

Zweigelt 2019

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%
total acidity: 5 g/l
residual sugar: 6.1 g/l
potential: 2 to 4 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 flavors 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:



Leo Hillinger GmbH

wine-maker: Leo Hillinger and Peter Zuschlag

size: 250 acres, 100% organic certified

region: Burgenland / Leithaberg

climate: Pannonian climate

soil: Mixture of loam, sand and gravel, black
earth, and schist

EAN: 9 008674 007128

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

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