

Zweigelt

2016

vineyard: Tanzer

soil composition: clay and loess

elevation: 718 ft

exposure: south-east

average age of vines: 20 years

varietals: 100% Zweigelt

farming practice: sustainable Austria

the vineyard: Tanzer is a vineyard that gives us the possibility of offering a Zweigelt interpretation that needs not shy from comparison with the best in the country - or so we hope.

wine production

harvest time: middle of October

fermentation: hand harvest, grape and single berry selection, fermented and storage in oak and acacia barrels

ripening: 6 months on the lees in big barrels tanks

alcoholic content: 13,5 vol%

total acidity: 4.8 g/l

residual sugar: 1.0 g/l

potential: 2018 – 2030

tasting notes: Dark and rich red colour, bouquet of sour-cherries, nougat and chocolate, with soft tannins, animates for another sip.

All in all exiting representative of the variety from the Kamptal.

food pairing: dark meat, steak, chocolate, cheese

ideal temperature to drink: 60-65 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria

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wine-maker: Karl und Peter Steiner

size: 135 acres

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc. 5% Muskateller

region: Langenlois-Kamptal - Austria

geography: 70 km in the north from Vienna

climate: continental/pannonian

soil: loess and clay