



**Region:** Kremstal, Rohrendorf on the east side of the Danube in Lower Austria

**Vineyards:** This is a cuvee made from a selection of vineyards located on a plateau called Neubruch.

## Viticulture

**Varietal:** Zweigelt --The Zweigelt grape varietal was created by Dr. Fritz Zweigelt in 1922. Zweigelt is a cross between St. Laurent and Blaufränkisch. It is the most planted red variety in Austria covering 14% of the total vineyards' surface. Zweigelt is also known as Rotburger (not to be confused with Rotberger), Zweigeltrebe, and Blauer Zweigelt.

**Soil Type:** A selection of vineyards and soil types; gravel, Loess, sand and clay.

**Vinification:** Harvested by hand, three weeks long maceration and fermentation in temperature-controlled stainless-steel tanks.

**Irrigation:** No irrigation

**Harvest Date:** 16th October 2013

**Maturing:** Stainless steel tank

**Bottling:** Date 27th March 2014

## Wine Description:

Aromas of ripe cherries and berries in the nose, accompanied by a hint of soil. On the palate a very fruity style, with rounded tannins and a nice drinking flow.

## Tasting Notes:

**Color:** Light ruby.

**Nose:** Some cherry and cloves with a light touch of tar.

**Palate:** It is fresh, fruity with soft tannins, spicy offering a bit of pepper, giving a pleasingly long finish on the palette.

**Other:** The acid structure pairs well with dishes that have a nice amount of fat; it will go well with traditional Spätzle, Schnitzel, or tater-tots.

**Pairing Suggestions:** dark meat, very spicy food, for Italian meat dishes

## Chemical Analysis:

**Residual Sugar:** 1.0 g/l – dry

**Total Acidity:** 4.9 g/l

