



Blauer Zweigelt, Reserve

Country of origin: Austria

Growing area: Wagram

Village: Fels am Wagram



**SUSTAINABLE
AUSTRIA**

Appellation: Partly sourced from Dorner vineyard, a south-west situated site on highest altitude in Fels with 300m which supplies longest evening sunshine to the vines. Additional fruit comes from Schillingsberg, the warmer and lower altitude area of Fels village.



Type of soil: gravel and conglomerates slightly covered with Loess

Viticulture: Our goal is sustainable viticulture! We haven't used herbicides for more than 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: Destemmed grapes are fermented on 30°C with a selection of own yeast for 10-12 days, further skin contact approximately another two weeks. No pressing, only free running wine is racked into 2 or 3 times used French barriques, just to support structure and complexity but avoid too much oak influence. During a maturation time of eighteen months, malolactic fermentation is done, and the wine can develop fine fruit aromas, no filtration made until bottling time.

Analysis: Alcohol 14% vol. res. sugar 1,1 g/l acidity 5,2 g/l

Tasting notes: Dark red cherry and Amarelle-cherry with some hints of blueberries in the nose. Fresh prune, some tobacco spice and nuances of dried fruit on the palate. Plenty of fine grained tannin, long and persistent finish.

Aging potential: Will improve with some bottle maturation, best between 4-6 years.