

## Zweigelt

### 2013 Niederösterreich

#### Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Grape variety:	Zweigelt
Soil composition:	80% gneiss, 20% loess
Climate:	pannonian, continental
Training method:	Guyot & Lenz Moser
Age of vines:	10 - 30 years
Density of plants:	3.000 - 4.000 vines / ha
Yield per hectar:	35 hl / ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

#### Cellar

Harvest:	selective harvest by hand in 20 kg crates beginning of October
Maceration time:	3 weeks
Fermentation:	spontaneous, in steel tanks by 31° / 1 Week
Aging:	in big used 2.200 lt oak barrels
Bottling:	End of April 2015

#### Wine

Vintage:	<b>The 2013 Vintage – Difficult Beginning; Happy Ending</b> The long winter led to a late, but speedy bud break, thanks to some beautiful weeks at the end of April and beginning of May. However, a hailstorm at the end of May resulted in yield losses in the Käferberg and Steinmassl vineyards. Flowering in mid-June was relatively on time. Unfortunately, the weather was not on the favourable side: a heatwave was followed by cold and damp conditions that strongly hindered pollination, especially of the main variety, Grüner Veltliner. The summer of 2013 was one of the five hottest summers in the last century. An extremely dry period in July was counteracted by rain in August – just in time for a very good ripening phase to begin. Ripening was a slow process, so calmness and patience were important. By November 8th, all of the wines, except for the sweet ones, were in the cellar. And finally, these were joined at the end of November by the Auslese and Beerenauslese wines.
Tasting:	Dark ruby red. The nose is spicy, with typical aromas of sour cherry and some flowery character. Beautifully spicy & fruity on the palate with soft, refined tannins and good length. A really good wine in terms of value for the money. A very seductive wine with some class, though, and middle ageing potential.
Maturation potential:	2015 - 2020
Food recommendation:	Spaghetti Bolognese, BBQ
Serving temperature:	14° - 16°C
Decant:	yes
Vegan:	yes

#### Data

Alcohol:	13%
Residual sugar:	1,0 g/l
Acidity:	5,0g/l
Must weight:	91,5° Oechsle
EAN Code:	9120009720974
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic grapes   AT-BIO-402

