



ZWEIGELT

2018



VARIETY:	100 % Zweigelt
ORIGIN:	Wagram
HARVEST DATE:	17 September 2018 100 % hand harvest of selected fruit in the vineyard
SOIL:	Loess with stony brown earth
VINEYARD:	Hohenberg, Georgenberg
YIELD:	45 hl/ha
MUST WEIGHT:	18.5°KMW; 93 Öchsle
FERMENTATION:	14 days at temperatures up to 30°C, followed by malolactic fermentation in tank
AGING:	12-month maturation in large wooden barrels
ALCOHOL:	13.0 %
TOTAL ACIDITY:	4.7 g/l
RESIDUAL SUGAR:	1.0 g/l
DESCRIPTION:	This Zweigelt is an Austrian classic, whose production and maturation in large barrels lends it stunning depth, structure and complexity. A rich violet, with characteristic aromas of ripe, red berries, sweet dried fruits, with juicy, concentrated flavors and spice. Ripe, gentle tannins and an expressive, elegant fruit make this a stunning accompaniment to any meal.
PAIRING RECOMMENDATIONS:	Roasted rack of venison, braised ox cheeks, roasted lamb or goose, cheese

“A BELOVED CLASSIC WITH CHARACTERISTIC
AROMAS AND BEGUILING FRUIT.”

WEINGUT JOSEF EHMOSER

TIEFENTHAL 9, 3701 GROSSWEIKERSDORF . AUSTRIA **T+F** +43 (0)2955 704 42 **E** OFFICE@WEINGUT-EHMOSER.AT