

HEINRICH



Zweigelt 2013



CHARACTER

Deep ruby with purple highlights. Weather conditions in 2013, cumulating in a perfect autumn, allowed Zweigelt to achieve optimal physiological ripeness. Despite heat waves in summer, this variety was able to preserve crisp, refreshing acidity. Tobacco and herbal spice accompany typical varietal cherry on the nose. A touch of bitter cherry pit and abundant, juicy, fine-boned tannin on the palate. Very appetizing!

ORIGIN

Zweigelt plays a uniting role at our house. Grapes for this wine come from the flat, humus-rich Heideboden, gravelly plots on the Parndorfer Plain, and the limestone and slate slopes of the Leitha Mountains.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Conscientious organic and biodynamic cultivation of the vineyards and manual harvest mid-September 2013. Spontaneous fermentation in wooden vat and stainless steel with two weeks on the skins. Matured for 12 months in large wooden casks and 500-litre barrels.

THE NUMBERS

100% Zweigelt • 12.5% Vol. • 5.0 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.75
Bottled end of November 2014.