

weninger



Zweigelt im Fluss 2018

A large part of the Horitschon soils was created 8 million years ago by the movement of the local creek named "Frauenbrunnbach". Zweigelt "in the flow" - like the soil, also the wine is flowing.

Nimble, fruity and delicate, it prances on the tongue and flows cheerfully from the palate. Pure drinking pleasure!



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Variety	Zweigelt (Rotburger)
Alcohol	11,5%
Allergens	contains sulfites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Gfanger
Soil	sandy loam with plenty of coarse fraction
Age of vines	24-29 years
Altitude above sea level	278 meter
Cultivation method	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	4000 vines / ha
Crop	55 hl / ha
Harvest	selective hand harvest / September 2018
Fermentation	spontaneous / whole clusters and whole berries fermented together for six days
Ageing	12 months / natural malolactic fermentation
Bottling	2000 bottles / Juni 2020 / no filtration / own bottling plant
Drinking temperature	12-14°C

