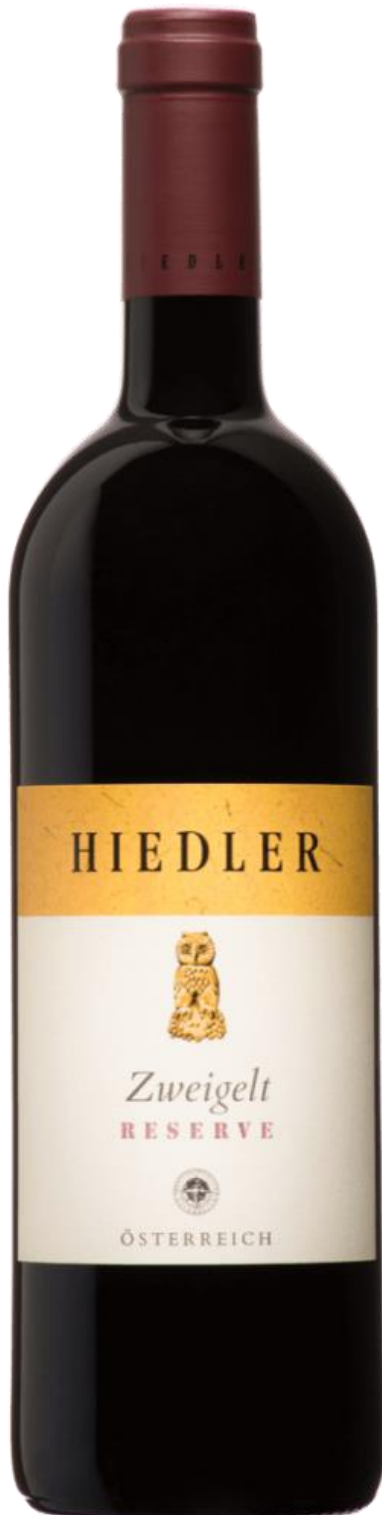


<https://www.hiedler.at/en/weine-und-shop/product/zweigelt-reserve/>



Zweigelt Reserve 2014

A vine-cultivator from Langenlois, Friedrich Zweigelt, created the variety 1922 by a crossing of two indigenous varieties: Blaufränkisch and St. Laurent. We are fortunate that some of the oldest Zweigelt vines are now growing in Langenlois. Some of them in our possession. Almost 70-year-old vines form the basis of our Reserve, which have already rooted deeply into the loamy loess soils in the west of Langenlois.

Vinification

Selective harvest by hand in early October. Destemmed. Without sulphurisation of the grape must or juice. Fermentation in stainless-steel tank with the skin, with cultivated yeast. Final fermentation in oak barrel. Spontaneous malolactic fermentation. Matured in cask on the lees for 18 months.

Wine description

Beautiful cherry fruit, pomegranate, some orange zest; smooth but juicy, pleasant fruit notes, fine lines, some spice, clear and fresh, dark fruits in it's core.

Alcohol

14,0 % vol.

Ageing potential

10 years +

Serving temperature

18°C

Safra 2009. Prova em 16/05/2019. Decanter Wine Day Curitiba .