

Zweigelt 2019 Lower Austria

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 hectare:	45 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates at the beginning and in the middle of September
Maceration time:	3 week
Fermentation:	spontaneous, in steel tanks by 31°
Aging:	in big used 600 lt & 1.200 lt oak barrels
Bottling:	March 2020

Wine

Vintage: If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting: Bright crimson, cherries and dried plums on the nose, a hint of walnut liqueur; fruity on the palate, juicy sour cherry, mulberries and blood oranges, lively acidity, completely dry, slim body, moderate tannin, unvarnished and rustic character, refreshing finish

Maturation potential:	2020 - 2025
Food recommendation:	for the barbecue
Serving temperature:	14° - 16°C
Decant:	yes

Data

Alcohol:	12,5%
Residual sugar:	1 g/l
Acidity:	5,8 g/l
Total SO ₂ :	31 mg/l
Available in:	0,75 l
Vegan:	Yes



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