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WINE - FACT SHEET

MARKUS 2017 ■

... is the expression of my life: to rebel, to idealize, to think laterally and not to follow the conventional pattern. Sometimes it is important to see things differently in order to find the origins again. And as a result, not to complicate and honor the wine unnecessarily. And while many might see a standstill in this way of thinking, I see progress – towards perfection.

■ CHARACTER

dark ruby-garnet hue with a violet reflection,
scents of dark berries, cherry and coconut as
well as vanilla,
multi-layered with notes of dark berries and
smooth tannins,
lovely extract sweetness in the finish

■ VINIFICATION

harvested by hand at the beginning of October
selection in the vineyard
coldmaceration for 7 days
fermentation in stainless steel vats 28 – 32 °C
malolactic fermentation and maturation in small oak barrels
bottled in December 2018

■ GOES WELL WITH

... with dark meat dishes like
beef and lamb.

ORIGIN ■

5 – 20 years old vines
Zweigelt from the Heideboden in Gols
St. Laurent from the Plateau of Gols
Blaufränkisch from the Wagram of Gols
Burgenland, Austria

FACTS ■

60 % Zweigelt, 30 % Blaufränkisch, 10 % St. Laurent
alcohol: 14,0 % vol.
acidity: 4,8 g/l
residual sugar: 2,5 g/l
bottles: 0,375 l – 0,75 l – 1,5 l – 3,0 l
serving temperature: 16 – 18 °C
contains sulphites