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## WINE - FACT SHEET

### MARKUS 2022 ■

... 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 August 2024

### ■ 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 % Blaufränkisch, 30 % Zweigelt, 10 % St. Laurent  
alcohol: 14,5 % 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