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## WINE - FACT SHEET

### ZWEIGELT 2018 ■

Zweigelt can be considered as the leading variety of our region. It forms the solid basis of our winery and can also be considered as a classic what concerns the topic of red wine. It scores with its deep and dark fruit and at the same time with its soft character. At the Heideboden, it finds those profound, fertile chernozem soils, which are required to let it ripen 100 % every year.

### ■ CHARACTER

powerful ruby red,  
remarkable fragrance like cherry,  
plum and fruits in rum,  
a very distinctive Zweigelt, powerful,  
harmonious tannins, great structure

### ORIGIN ■

5 – 20 years old vines on the Heideboden in  
Gols, Burgenland, Austria

### ■ VINIFICATION

harvested by hand at the beginning of October  
selection in the vineyard  
fermentation in stainless steel vats 28 – 32 °C  
malolactic fermentation and maturation in large oak barrels  
bottled in February 2019

### FACTS ■

100 % Zweigelt  
alcohol: 13,5 % vol.  
acidity: 5,0 g/l  
residual sugar: 4,1 g/l  
bottles: 0,75 l  
serving temperature: 16 – 18 °C  
contains sulphites

### ■ GOES WELL WITH

... calf in natural sauce, pork medallions and  
pecorino with olive oil and walnut bread.