



„Immediately after fermentation this incredible scent of cherries, sour cherries and black pepper floods the whole winery”

Blauer Zweigelt Pure 2018

Austrian Quality Wine, Burgenland, dry

The southeast-facing Cru Grabenacker is divided into 3 parts with own soils and microclimates due to the length of the vineyard. Each of these blocks creates Zweigelt grapes with own characteristics.

Fermented exclusively in traditional open vats with several daily punch downs of the skin cap by hand, 100% malolactic fermentation, further maturing for 9 months in large barrels.

Food pairing: as starter or as refreshing glass of red wine without food, Pizza and Pasta dishes, grilled red meat.

Variety:	100% Zweigelt
Age of vines:	33 years
Soil:	Black earth with varying levels of lime
Yield:	selective manual harvest - 62 hl/ha
Alcohol:	12.8 % abv.
Total acid:	5.2 g/l
Residual sugar:	1.0 g/l
Maturity:	2019 - 2025
Temperature:	14 - 16°C
Closure:	Screw cap
Approval number:	N 10139/19