

BLAUER ZWEIGELT CLASSIC 2022

Fruit-driven with notes of cherry and blackberry – this medium bodied wine provides elegant drinking enjoyment.

ORIGIN & TERROIR

Grapes for Blauer Zweigelt Classic were carefully hand-picked from different small vineyards throughout the Wachau valley. A major part of the grapes originates from the villages of Weissenkirchen, Wösendorf, Joching, Rossatz-Arnsdorf and Mautern.

VINTAGE 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poorly in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

VINEYARD & CELLAR

Zweigelt can be indicated as being relatively uncomplicated in cultivation but requires due to great fertility a rigid quality control as yields can become too high. The grapes for this Zweigelt were harvested by hand and were afterwards destemmed, crushed and fermented by applying classical mash fermentation for several days. matured in big wooden casks for achieving balance and rounding off the tannins.

CHARACTER & STYLE

This wine offers vibrant black cherry note and forest floor. Medium-bodied and elegant on the palate. The present, yet balanced acidity and the soft tannins make this Zweigelt an enjoyable and pleasant red wine. Serve at 17°C. This wine perfectly accompanies a wide variety of dishes such as pasta or light veal- or beef dishes. Drink now or store for maturation up to 3-5 years.

Alkohol: 12,0 % | Säure: 6,9 ‰ | Restzucker: 2,6 g/l

DOMANE

BLAUER ZWEIGELT

2022: tba

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS







WACHAUER TERRASSEN



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER





