BLAUER ZWEIGELT TERRASSEN 2023

DOMÄNE WACHAU

Subtle aromas of red berries and liquorice, well-balanced on the palate with soft tannin.

ORIGIN & TERROIR

Grapes for Blauer Zweigelt Terrassen 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. The Zweigelt vines grow mainly on steep walled terraced vineyards with primary rock and partly on loess terraces with heavier sandy soils.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was ompensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

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

Fruit-driven aromas of cherry and blackberry are accompanied by forest soil, hints of clove and black pepper fragrances. The palate is medium-bodied and elegant. The mouth-watering acidity balances the soft tannins to make this Zweigelt an enjoyable and pleasant red wine. 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.

5/5 | GAULT MILLAU TOP 50 | FORBES WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD´S BEST VINEYARDS

Alcohol: 12,5 % | Acidity: 5,4 ‰ | Res. Sugar: 1,6 g/l

BAROQUE CELLAR PALACE

WACHAUER TERRASSEN

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN CERTIFIED 909033 SUSTAINABLE AUSTRIA

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