



RED & SWEET WINES - ZWEIFELT 2008

vineyard

vine age:	21 years
soil:	heavy-textured, chalky, loamy sand soils
training system:	1 and 2 arched canes
slope:	27%
aspect:	south-west-west
elevation:	290 - 320 m
climate:	illyric
yield/ha:	4500 kg
characteristics:	strict yield limitation

vinification

date of harvesting:	October 2nd - 4th, 2008
ripeness:	ripe grapes
maceration:	must fermentation 15 days
fermentation vessel:	vats
malolactic fermentation:	yes
ageing:	16 months
aging vessel:	300 lt Barriques, third and fourth filling
bottled on:	August 18th 2009
characteristics:	long ageing in barrels

wine

style:	complex, fruity red wine with aromas of sour cherry and cherry
alcoholic strength:	12,5%
analyses:	2,3 g/l residual sugar, 5,5 g/l acid = dry
ageing potential:	3-4 years
characteristics:	powerful Styrian red wine

recommendations:

serving temperature: 12-15°C

matching food: boiled beef with roasted potatoes and red cabbage

description:

intensive red with purple reflections, clear fruity nose of ripe cherries, many nuances which convey a seductive complexity on the nose, no matter whether clove, cinnamon or vanilla is discernible, the fragrance is delicately sensed. On the palate juicy and inspiring with harmony and length. The powerful tannic structure conveys a full body and high ageing potential. A wine which cries for a good piece of meat and is enjoyable even after the meal. Overall impression: the intensive red colour arouses a level of expectations which is perfectly met by this powerful, expressive and persisting red wine. Congratulations to this master piece by our former assistant. Albrecht Fischer