

Blauer Zweigelt – Alte Reben

2011

The Zweigelt is the star among the Austrian red wine varieties. The reason for this is the great versatility of this notable grape. Under skillful treatment the Zweigelt can yield fruity and velvety as well as heavy and full red wines with a great tannin structure. Good Zweigelt wines can easily be compared to renowned international varieties like Cabernet Sauvignon, yet the character of a Zweigelt always remains likable, easy to drink and charming on the palate.

The Blauer Zweigelt - Alte Reben (old grapevines) is made from the oldest vines of our winery. When compared to younger vines, the old vineyards yield less but their grapes are much riper, more concentrated and show richer flavours. Their wine is therefore dark coloured, strong and always right for hearty food or for romantic hours.

Tasting Notes:

This Blauer Zweigelt - Alte Reben (old grapevines) is dark red with a violet shimmer on the edge of the glass. Its flavour impresses with notable hints of cherry and dark fruits. The tannins are pronounced but Zweigelt-like mild.

Food Suggestion:

This wine goes perfectly with game and other hearty meat dishes.

Aging Potential:

Reaches its optimum two years after the harvest. Can be kept at least for over five years.

Drinking Temperature:

18 °C

Alcohol content: 13.5 % vol

Sugar Content: 1.8 g/L

Acidity: 5.3 g/L



Remarkable and typical for the region like the Northern Lapwing.

Lapwings are quite common in our region. In summer they can be seen flying acrobatically over the vineyards and their cries can be heard from the distance. Here around Lake Neusiedl they find a favourable habitat with shallow warm waters and embankments. And in between lie the vineyards that profit from the conditions just as much, which enables them to grow great wines.