Blauer Zweigelt Alte Reben 2024

AT-BIO-402

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Zweigelt is an indigenous Austrian grape and probably the most important of all our red wine varieties nowadays. Decades ago, our family was among the first who planted these then new vines in Gols, today's Zweigelt capital of the world. This allows us not only to look back on many great vintages but also gave us lots of experience with this fine grape that we're very fond of.

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

Tasting notes

This Blauer Zweigelt is dark red with typical purple rim. In the nose it impresses with inviting fruit and beautiful cherry aromas.The tannin structure is full-bodied, elegant and yet Zweigelttypical soft.

Food suggestion

This wine is excellent with pasta as well as with hearty meatdishes.

Ageing potential

Reaches its optimum 2 years after the harvest. Can be kept for atleast 5 to 7 years.

Eye-catching and typical for the region like the Lapwing.

Northern 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 the vineyards that profit from the conditions just as much, that enable them to grow great wines.

Details

Drinking Temperature: 17° C, Alcohol Content: 13 %vol, Sugar Content: 3.3 g/L, Acidity: 5.3 g/L, Energy per 100 mL: 333 kJ / 80 kcal

Sonnenmulde Bioweine - DI Andreas Schreiner - Goldbergstraße 2, 7122 Gols Österreich/Austria - www.sonnenmulde.at - weingut@sonnenmulde.at