

BERGH LUDWIG ZWEIGELT SELECTION 2019

Developed by Icon Wines in close collaboration with the Gruber family.

This wine is a charming, regional typical and finely fruity representative of its variety.
Our Zweigelt is characterized by fruitiness and is fun to drink.

WINE DESCRIPTION

Jam of wild berries, floral nuances, dark ripened cherries. Playful, some white apple, vibrant acidity, delicate raspberry jam, a light and easy drinking style.

IN THE VINEYARD

Variety: Zweigelt

Vintage: 2019

Wine quality level: Austrian quality wine

Region: Niederösterreich

Soil: loess

Age of vines: 20 – 50 years

Vineyards: In and around Röschitz altitude: 280 - 320m

Harvest: Mid of September 2019

Alcohol: 12,5%

Res.sugar : 1,0 g/l

Acidity: 5,4 g/l

SO2 total: 40 mg/l

Certificate: AT-BIO 301,
Sustainable Austria

IN THE CELLAR

Skin fermentation: In stainless steel tank, no sulphur adding 2 times daily pumping over of the mash

Fermentation temperature: at 25°C; controlled temperature

Length of fermentation: 6 days

Pressing procedure: immediately following fermentation; pneumatic, no sulphur adding

Malolactic fermentation: 100%, partially used barriques and stainless steel right after fermentation and pressing

Maturation: 20% stored 10 months in oak barrels, 80% in in stainless steel tank

Filtration: just before bottling

First sulphur adding: 2 days before bottling

Vegan friendly: Yes

RECOMMENDATION

Storage potential: 3 - 5 years

Best drinking temperature: 14 – 16°

Perfect with beef, pasta, or slightly chilled with BBQ

