

Gmeinböck



ZWEIGELT 2021

WINE YEAR 2021

2021 is undoubtedly one of the greatest vintages! A cool May followed by a mixed summer extended the growing season, allowing the grapes to develop their full spectrum of aromas. A breathtakingly golden autumn produced fully ripe grapes and, thus, the best raw material for full-bodied, expressive wines!

GRAPE VARIETY

A real Austrian! The Blauer Zweigelt originated in the first half of the 20th century as a new variety from St. Laurent and Blaufränkisch. Its creator was Friedrich Zweigelt, who later went on to become the director of the Federal School of Viticulture and Pomology in Klosterneuburg. Its low soil requirements and high resistance to frost make Zweigelt an easily manageable inhabitant of vineyards.

STYLE & CHARACTER

A deep-red, juicy cherry aromas and a fine note of cinnamon - our Zweigelt plays off all the advantages of the grape variety, classically and without frills. A fine acidity gives the wine a good drinking flow despite its potency.

FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2021
VINIFICATION:	Steel tank
DRINKING TEMPERATURE:	12-14°C
EAN-CODE:	9120039550985
QUALITY CLASS:	Quality class
CONTAINS:	Sulfite
CONTENT:	0,75 l
ALCOHOL:	12,5%
ACID:	5,5 g/l
REMAINING SUGAR:	4,5 g/l



VEGAN

