

Data sheet →

Ried Kirchweingarten 2015



Verfügbar in
0,75lt. / 1,5lt..

SITE & SOIL Kirchweingarten is where we grow our most radiant Zweigelt, on about 1.2 hectares. This is a slightly sloping, southwesterly exposed hillside at some 180 metres above sea level, situated directly below the church in Höflein. The soil here has a markedly greater proportion of clay than our other sites. This gives the Zweigelt a particularly robust quality, refreshing acidity, a firm structure and a charming but precise character of expression.

GRAPE VARIETY Zweigelt

VINTAGE 2015 The mega-vintage with legendary concentration and power. Buy, buy, buy – and put them away! Open the first bottles only after ten years, but it would be even better to wait fifteen.

DESCRIPTION This wine is complex and exciting in the glass. Black berries in the nose accompanied by a powerful element of spice, a juicy core of sweet fruit and a satiny structure of tannins.

> **HARVEST** beginning of October, hand-harvested in multiple passes

> **FERMENTATION** spontaneous, open fermentation on the skins at 30°C; part of the clusters were not destemmed in order to increase the intensity of the aromas. After 20 days of maceration, the wine is finished in oak casks.

> **ÉLEVAGE** 18 months in 500L casks

> **ALCOHOL** 13.4% vol

> **ACIDITY** 5.8 g/l

> **RESIDUAL SUGAR** 1.1 g/l

> **FOOD PAIRING** grand wine that needs a proper partner; lightweights just won't do... This wine needs dark meat, ideally with a powerful and intense sauce, imaginative spicing and not too little salt!

> **SERVING TEMPERATURE**
16-18°C

> **MATURITY**
2017 - 2027g



93 Points



5 Stars



94 Points



93 Points