

Data sheet →

Ried Kirchweingarten 2019



available in
750ml / 1.5L

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 180-190 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 2019 A wonderful vintage. We expect that along with satisfying ripeness & full body, the wines will also show finesse & remarkable freshness. Substantial depth of fruit, plus a wonderfully firm acid backbone – wines with balance

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** end of September, 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** 13.6% vol
- > **ACIDITY** 5.3 g/l
- > **RESIDUAL SUGAR** 1.0 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
- > **MARURITY** 2021 - 2031



93 Points



5 Stars



94 Points



18 Points