

Data sheet →

Ried Kirchweingarten 2021



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 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

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** 14.1% vol

> **ACIDITY** 5.0 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**
2023 - 2033



93 points



5 stars



17 points