



WEINGUT HEINRICH HARTL III



## Zweigelt

2017

### Site, Vineyard and Soil

*Weingarten Satzäcker und Kräutergarten in Oberwaltersdorf, Limestone gravel soil. Mitterfeld 4 Tattendorf, Alluvial gravel soil*

### Description

Ruby red with bluish highlights. Delicate aroma of sour cherries and blueberries with a bit of chocolate soufflé fresh out of the oven and a whiff of black pepper.

The Zweigelt is very appealing with its delicate glaze and echoes of cherry compote. The chocolate note keeps coming back into play. In the finish, the fine spicy air of late summer days in the Steinfeld mingles and reverberates together with the other flavours.

### Food Pairing

With pizza, soufflés, grilled vegetables, light dishes, white meat. Slightly chilled goes quite well with fish!

### Serving temperature

Slightly chilled, 14 °C (57 °F)

### Cellaring potential

Until 2020

### Time of harvesting

From the middle to the end of October 2017

### Vinification

Harvested by hand, destemmed, partially crushed, some 20% whole berries fermented on the skins. Pressed eight to fourteen days after the start of fermentation, Maturation in stainless steel tank.

**Acidity** 5,7 g/l, **Alcohol** 12,5 % Vol., **Residual Sugar** 3,6 g/l