



DOMÄNE
WACHAU



BLAUER ZWEIFELT TERRASSEN 2019



Origin and Terroir

Grapes for Blauer Zweigelt Terrassen were carefully hand-picked from various small vineyards throughout the Wachau valley. The majority of the grapes come from the villages of Weissenkirchen, Wösendorf, Joching, Rossatz-Arnsdorf and Mautern. The Zweigelt vines grow mainly on steep walled terraced vineyards with primary rock and partly on loess terraces with heavier sandy soils.

Grape Variety

Blauer Zweigelt, also known as Rotburger, is a typical Austrian grape variety and a crossing of Blaufränkisch and St. Laurent. In Austria, Zweigelt is mostly vinified to fresh, fruity and appealing red wines. Only 6% of Domäne Wachau's total production is red wine (mainly Zweigelt and some Pinot Noir and St. Laurent).

Classification

Blauer Zweigelt Terrassen is not represented as a part of the three quality categories Steinfeder, Federspiel and Smaragd since these categories only apply to white wines and rosé wines. According to Austrian wine law, this red wine is categorized as a "quality wine from Wachau".

Vinification

Zweigelt grows easily and most typically produces uncomplicated, easy drinking wines. In order to cultivate high quality grapes, ridged crop management in the vineyards is essential in order to keep yields down and flavor concentration high. The unique growing conditions on the terraces also help restrict the yields without much human intervention. The grapes for this Zweigelt were harvested by hand, afterwards destemmed, crushed and fermented by applying classical mash fermentation with 15% juice extraction for several days. Malolactic fermentation and maturation followed in big wooden casks in order to achieve balance and round-off tannin.

Tasting Notes

These wines are medium ruby red with intense purple highlights. Fruit-driven aromas of wild strawberry, blackberry are accompanied by forest soil, hints of clove and black pepper fragrances. The palate is medium-bodied and elegant. The mouth-watering acidity balances the soft tannins to make this Zweigelt an enjoyable and pleasant red wine.

Enjoyment

Serve at 17°C. This wine pairs well with a wide variety of dishes such as pasta, pizza or beef. Drink now or store for maturation for up to 3-5 years.

Alc: 13% | **Acidity:** 5,6% | **Residual Sugar:** 1,1 g/l

3601 Dürnstein 107 | Austria | Tel.: +43-(0)2711-371 | Fax: +43-(0)2711-371-13
office@domaene-wachau.at | www.domaene-wachau.at

