



# JOSEF EHMOSER

## ZWEIGELT

2020



<b>VINEYARD:</b>	Estate-level Gutswein from the single vineyards around Grossweikersdorf
<b>ORIGIN:</b>	Wagram
<b>CLASSIFICATION:</b>	Regional Wine Wagram
<b>VARIETY:</b>	100 % Zweigelt
<b>SOIL:</b>	Loess with stony brown earth
<b>HARVEST DATE:</b>	5 October 2020 100 % hand harvest of selected fruit in the vineyard
<b>YIELD:</b>	45 hl/ha
<b>MUST WEIGHT:</b>	18.5°KMW; 93 Öchsle
<b>FERMENTATION:</b>	14 days at temperatures up to 30°C, followed by malolactic fermentation in tank
<b>AGING:</b>	12-month maturation in large wooden barrels
<b>ALCOHOL:</b>	13.0 %
<b>TOTAL ACIDITY:</b>	4.6 g/l
<b>RESIDUAL SUGAR:</b>	Dry
<b>DESCRIPTION:</b>	This Zweigelt is an Austrian classic, whose production and maturation in large barrels lends it stunning depth, structure and complexity. A rich violet, with characteristic aromas of ripe, red berries, sweet dried fruits, with juicy, concentrated flavors and spice. Ripe, gentle tannins and an expressive, elegant fruit make this a stunning accompaniment to any meal.
<b>PAIRING RECOMMENDATIONS:</b>	Roasted rack of venison, braised ox cheeks, roasted lamb or goose, cheese

“A BELOVED CLASSIC WITH CHARACTERISTIC AROMAS AND BEGUILING FRUIT.”



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