



JOSEF EHMOSER

ZWEIGELT

2022



VINEYARD:	Estate-level Gutswein from the single vineyards around Grossweikersdorf
ORIGIN:	Niederösterreich
CLASSIFICATION:	Estate-level wine, Niederösterreich
VARIETY:	100 % Zweigelt
SOIL:	Loess with stony brown earth
AGRICULTURE:	Organic AT-BIO-402
HARVEST DATE:	1 October 2022
MUST WEIGHT:	18.5°KMW; 93 Öchsle
FERMENTATION:	14 days at temperatures up to 30°C, followed by malolactic fermentation in tank
AGING:	12-month maturation in large wooden barrels
ALCOHOL:	13.0 %
TOTAL ACIDITY:	4.8 g/l
RESIDUAL SUGAR:	Dry
DESCRIPTION:	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.
PAIRING RECOMMENDATIONS:	Roasted rack of venison, braised ox cheeks, roasted lamb or goose, cheese

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



WEINGUT JOSEF EHMOSER

TIEFENTHAL 9, 3701 GROSSWEIKERSDORF . AUSTRIA **T**+F +43 (0)2955 704 42 **E** OFFICE@WEINGUT-EHMOSER.AT