



JOSEF EHMOSER

ZWEIGELT

2025



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:

27 September 2025

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:

5.0 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.”



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