

BIRGIT BRAUNSTEIN



Zweigelt Goldberg

Description:	A single-vineyard Zweigelt with abundant drinking pleasure
Recommendation:	The Zweigelt Goldberg demonstrates just what potential Zweigelt really has: depth, structure and charm all at the same time. Old vines, schist soil, and organic cultivation are the guarantee for a great wine! The ideal drinking temperature is 16-18 ° C (60-64 °F). Best enjoyed as a quiet, meditative wine in front of the fireplace.

Details about Zweigelt Goldberg

Vineyard site:	Goldberg
Grape variety:	Zweigelt
Vintage:	2011
Wine region:	Burgenland
Vine age:	60 years
Yield:	20 hl/ha
Certification:	Organic
Vinification:	Spontaneous fermentation in open wooden vats with 120 days maceration
Maturation:	24 months in small oak barrels
Soil:	Pure schist

Analysis

Alcohol by volume:	13.5 %
Residual sugar:	1.1 g/l
Acidity:	5.1 g/l
Bottle shape:	Burgundy
Bottle size:	0.75 l
Bottle closure:	Natural cork
Case size:	6 bottles

Accolades: Vinaria magazine – best Austrian Zweigelt

"Live joy!"