



ZWEIGELT HALLIGALLI 2021

Grapes: Zweigelt

Wine Region: Carnuntum

Vineyards: Zweigelt is our most dominated grape variety here in Carnuntum. This variety grows from region to single vineyard wines. It gets from easy drinking to really serious & structured red wine.

Soil: gravelly and sandy loam soils.

Vinification:

- 10 days skin contact on the berries
- 100% spontaneously fermentation in open vats
- Not too much extraction, just turning the juice with my feet
- 7 month in old big barrels
- No fining or any filtration
- 15g/l sulfur just before bottling

Date of harvest: handpicked grapes beginning of September

Philosophy in the vineyards: organic farming, dry farming (here in Carnuntum irrigation is not possible)

Alcohol: 12,5 % Alc

Acidity: 4,9 g/l

Residual sugar: 0,6 g/l

Tasting notes: This Zweigelt is simply fun every day of the week. It has these seductive and invigorating cherry aromatics, along with warm spices and a light toasted note – but the wine is juice while being elegant and refreshing.

Cases: 6 x 0,75l