

GEBRÜDER
NITNAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



ZWEIGELT HEIDEBODEN - NEUSIEDLERSEE DAC 2024

Ruby red bliss, bursting with cherry delight!



ORIGIN: Austria, Burgenland, Neusiedlersee DAC

CATEGORY: Dry, Red, Still wine

GRAPES: 100% Zweigelt

WINE DESCRIPTION

Rich ruby red, juicy in the nose with aromas of cherries and red berries; animating on the palate, a great representative of the grape variety with a lot of the fruity charm of ripe cherries and soft tannins, good complexity, well balanced oak influence, fine touches of vanilla, very juicy with a good body; a good length.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

VINIFICATION

Cooled fermentation in stainless steel tanks with two weeks of maceration time and subsequent malolactic fermentation. 12 months of aging (2/3 in used barriques + 1/3 in stainless steel).

FOOD PAIRING

Dark meat dishes like roastbeef, tasty beef steaks and pork steaks, game meat stews, also very nice with mediterranean tomato influenced dishes or with mature hard cheeses, e.g. mature cheddar.



ALCOHOL: 13.0%

TOTAL ACIDITY: 5.2 g/l

RESIDUAL SUGAR: 1.3 g/l

DRINKING TEMPERATURE: 14–16° C

BOTTLE SIZES: 0.750l

CLASSIFICATION: Qualitätswein

VEGETARIAN: Yes

VEGAN: Yes