



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



ZWEIGELT RIED LUCKENWALD - NEUSIEDLERSEE DAC RESERVE 2022

Zweigelt from Luckenwald: A soulful delight.



ORIGIN: Austria, Burgenland, Neusiedlersee DAC, Luckenwald

CATEGORY: Dry, Red, Still wine

GRAPES: 100% Zweigelt

WINE DESCRIPTION

Deep ruby red with violet reflections. Complex nose, black cherry, wild berries and dark chocolate. Balanced on the palate, grippy with velvety tannins. Long finish. Potential for many years.

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.

FOOD PAIRING

Ideal with roast beef, saddle of venison winemaker style, venison ragout with nut spaetzle, braised slices of celeriac or pancakes filled with red cabbage and feta



ALCOHOL: 13.5%
TOTAL ACIDITY: 4.9 g/l
RESIDUAL SUGAR: 1.6 g/l
DRINKING TEMPERATURE: 14–16° C

BOTTLE SIZES: 0.750l
CLASSIFICATION: DAC Reserve
VEGETARIAN: Yes
VEGAN: Yes