



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



NEUSIEDLERSEE DAC - ZWEIGELT 2024

Fruity and velvety. A delight!



ORIGIN: Austria, Burgenland, Neusiedlersee DAC

CATEGORY: Dry, Red, Still wine

GRAPES: 100% Blauer Zweigelt

WINE DESCRIPTION

Rich ruby red, juicy in the nose with aromas of cherries and red berries; animating on the palate, a classic representative of the grape variety with a lot of the fruity charm of cherries and sour cherries and a hint of spice, soft tannins, 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

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on all vineyard areas for 8 months a year. Careful pruning and foliage work make for vital vines and moderate yield.

VINIFICATION

Cooled fermentation in stainless steel tanks with two weeks of maceration time and subsequent malolactic fermentation.

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:

12.5%

0.750l

TOTAL ACIDITY:

5.1 g/l

DAC

RESIDUAL SUGAR:

1.7 g/l

Yes

DRINKING TEMPERATURE: 14-16° C

VEGETARIAN:

Yes

VEGAN:

Yes