



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



ZWEIGELT EXQUISIT 2024

Juicy cherries, vibrant spice, and smooth finish



ORIGIN: Austria, Burgenland

CATEGORY: Dry, Red, Still wine

GRAPES: 100% Zweigelt

WINE DESCRIPTION

Rich ruby red, juicy in the nose with aromas of red cherries and 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 and a good length.

VINEYARD

Fertile chernozem black earth soil heavily influenced by calcareous sediments with a layer of gravel on top.

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.

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: 5.1 g/l

RESIDUAL SUGAR: 2.0 g/l

DRINKING TEMPERATURE: 12–14° C

BOTTLE SIZES: 0.750l

CLASSIFICATION: Qualitätswein

VEGETARIAN: Yes

VEGAN: Yes