



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



ZWEIGELT FREDDO 2025

fruity & light-bodied



ORIGIN: Austria, Burgenland

CATEGORY: Dry, Red, Still wine

GRAPES: 100% Zweigelt

WINE DESCRIPTION

Ruby garnet with violet reflections, inviting bouquet, fine fruit aroma with hints of cherry, medium complexity. Pleasant to drink, a light-footed, uncomplicated wine with good drinkability.

The logo grape on the label changes to BLUE when the ideal drinking temperature is reached.

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

Gentle processing, controlled fermentation at a cool 22 degrees, and only a short skin extraction time.

FOOD PAIRING

The wine is excellent as an aperitif and pairs wonderfully with pizza, pasta, and grilled dishes.

ALCOHOL: 12.0%

TOTAL ACIDITY: 5.4 g/l

RESIDUAL SUGAR: 3.5 g/l

DRINKING TEMPERATURE: 10–12° C

BOTTLE SIZES: 0.750l

CLASSIFICATION: Qualitätswein

VEGETARIAN: Yes

VEGAN: Yes