

GEBRÜDER
NITNAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



ZWEIGELT SELECTION 2024

A perfect introduction to the world of Zweigelt.



ORIGIN: Austria, Burgenland
CATEGORY: Dry, Red, Still wine
GRAPES: 100% Zweigelt

WINE DESCRIPTION

This wine presents a rich ruby red hue and a juicy nose with cherry and red berry aromas. On the palate, it animates with classic grape variety character, featuring fruity notes of cherries and sour cherries, complemented by a hint of spice. Soft tannins, a very juicy profile, and a good body contribute to a satisfying experience, culminating in a pleasing length.

TERROIR

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

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.

HARVEST NOTES

Zweigelt stands as Austria's signature red grape and holds utmost significance in the Gebrüder Nittnaus Winery. This "Zweigelt Selection" serves as an exemplary representation of the grape, seamlessly marrying dark fruitiness with a smooth and charming mouthfeel. Situated in Austria's easternmost wine-growing region, Burgenland, near Lake Neusiedl, both the winery and vineyards thrive in a continental climate characterized by minimal rainfall, hot summers, and cold winters. This locale, renowned as Austria's sunniest, yields fully ripe grapes with enchanting aromas.

VINIFICATION

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

FOOD PAIRING

Dark meat dishes such as roast beef, flavorful beef steaks, and pork steaks, as well as game meat stews, pair exceptionally well with this wine. It also complements Mediterranean tomato-influenced dishes and pairs delightfully with mature hard cheeses, such as mature cheddar.

ALCOHOL:	13.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	5.0 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	2.6 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	12–19° C	VEGAN:	Yes

