



KAISER

ZWEIGELT-SYRAH (ZWEISY) (ORGANIC)

Vintage: 2016
Wine region: Burgenland - Austria
Vinyard: light hill
Soil: chalky clay

On the vine we just leave 8-10 grapes to have a guarantee of good quality. So the vine is able to deliver his whole energy to few grapes. To get a good developed grape we also remove leaves on the grape level, so that the sun can reach the berry. After a ripeness of 20° KMW (200 g/l sugar) we picked the grapes by hand and destemmed it. After 3 days cold maceration we started fermentation with wild yeasts. We leave the juice 8 days by 28 °C on the maishe the get good colour and full bodied tannin structure. After fermentation we pressed the wine and oculated the malolactic fermentation. After finishing the second fermentation we let the wine age in 3rd used Barriques and old big oak fats for 18 months.

Wine data

amount: 5800l/ha
alcohol: 13,5% vol.
residual sugar: 2,9 g/l
acidity: 5,2 g/l

Wine description:

In the nose the wine has ripe stewed berry-fruit with a touch of cinnamon. Drinking flavours are red berries and nougat-cinnamon-aromatics.

Serviervorschläge: 17 °C

Speiseempfehlungen: grilled meat with fries, pike-perch with risotto, asparagus with sauce hollandaise, wild boar with red cabbage

