GEBRÜDER NITTNAUS

GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA

ZWEIGELT RIED LUCKENWALD - NEUSIEDLERSEE DAC RESERVE

2021

Zweigelt from Luckenwald: Soulful delight.

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

WINE DESCRIPTION

Deep ruby red with violet reflections. Complex nose, black cherry, wild berries and dark chocolate. Balanced on the palate, grippy with velvety tannins. Long finish. Potential for many years.

VINEYARD

The Luckenwald is an extremely captivating vineyard, located in close proximity to the Gabarinza vineyard. With an area of only 5 hectares, it is currently a virtually monopolized location, where exclusively our winery produces single-vineyard wines from the Luckenwald.

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

Fermentation, four-week maceration, and malolactic fermentation in stainless steel. Aging for 12 months in oak barrels.

FOOD PAIRING

Ideal with roast beef, saddle of venison winemaker style, venison ragout with nut spaetzle, braised slices of celeriac or pancakes filled with red cabbage and feta

CERTIFIED 4513126 SUSTAINABLE AUSTRIA

A la Carte 94 Punkte

ALCOHOL:	13.5%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	5.2 g/l	CLASSIFICATION:	DAC Reserve
RESIDUAL SUGAR:	1.0 g/l	VEGETARIAN:	Yes
		VEGAN:	Yes

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