



DOMÄNE
WACHAU

BLAUER ZWEIFELT CLASSIC 2021

Fruit-driven with notes of cherry and blackberry - this medium bodied wine provides elegant drinking enjoyment.

ORIGIN & TERROIR

Grapes for Blauer Zweigelt Classic were carefully hand-picked from different small vineyards throughout the Wachau valley. A major part of the grapes originates from the villages of Weissenkirchen, Wösendorf, Joching, Rossatz-Arnsdorf and Mautern.

VINTAGE 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days, and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

VINEYARD & CELLAR

Zweigelt can be indicated as being relatively uncomplicated in cultivation but requires due to great fertility a rigid quality control as yields can become too high. The grapes for this Zweigelt were harvested by hand and were afterwards destemmed, crushed and fermented by applying classical mash fermentation for several days. matured in big wooden casks for achieving balance and rounding off the tannins.

CHARACTER & STYLE

This wine offers vibrant black cherry note and forest floor. Medium-bodied and elegant on the palate. The present, yet balanced acidity and the soft tannins make this Zweigelt an enjoyable and pleasant red wine. Serve at 17°C. This wine perfectly accompanies a wide variety of dishes such as pasta or light veal- or beef dishes. Drink now or store for maturation up to 3-5 years.

Alcohol: 13 % | Acidity: 5,1 ‰ | Residual Sugar 1,8 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

