

# THAYA

## Zweigeltrebe 2020 - Premium



Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay, virtually all our varieties

**Tasting notes:** A robust wine made from grapes with high ripeness. The colour is darker with ruby highlights. The aroma is pleasantly fruity and spicy, moving into notes of liquorice, with a slight hint of animalism. The palate is fruity, full-bodied and long. Notes of oak barrels dominate at the end.

**Winemaking:** The wine was fermented and aged in French oak barrels for 12 months. Combination of different sizes, types of firing and age of wood.

**Pair with:** venison, game birds

**Brix at harvest (average):** 24,2 Brix

**Alcohol:** 12%

**Residual Sugar:** 0,0 g/l

**T.A.:** 5,8 g/L

**pH:** 3,45

**Final blend:** 100% Zweigelt

**Enjoy:** now or hold up to 7years

**Vineyard:** Hnánice – Fládnická, granite soil, exposition of vineyard - southwest

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