

# ZAHEL



## An Amphora Grüner Veltliner 2022

This wine is produced from one of the coolest, most mineral-rich single vineyards in Vienna. Long skin-contact, spontaneous fermentation, and extended aging in handmade clay amphoras contribute complexity and texture to the finished wine.

Alcohol	13.0 % vol.
Residual Sugar	2.7 g/L
Acidity	5.5 g/L
Varietal(s)	100% Grüner Veltliner
Origin	Ried Kaasgraben
Soil	Flysch sandstone on weathered shell limestone
Harvest/grape handling	100% hand-harvest; fermentation with 80% crushed berries and 20% whole bunches
Skin Contact	5-day skin contact followed by gentle pressing at maximum pressure of 0,7 Bar
Fermentation	Spontaneous fermentation in a single, handmade 320l "Tava" clay amphora
Aging	9 months of storage on the fine lees in the amphora; minimal sulfuring and no fining or filtration before bottling
Serving Temp.	10-12°C
Aging Potential	5-10 years
Tasting Notes	cloudy with intense golden yellow color; melon, ripe apple and stone fruit aromas; elegant, well-integrated acidity and spice; well-structured with elegant tannins
Food Pairing Suggestions	Fried Rice or Wiener Schnitzel

