

ZAHEL



Ein Wildes Gläschen Rot 2019

The "Ein wildes Gläschen" series features wines with minimal intervention, produced from some of our favorite vineyards. This cuvée is produced from old vines in Vienna's southwestern corner. Here, Dolomite limestone-dominated terroir provides ideal conditions for lean and character-rich red wines.

Alcohol	13 % vol.
Residual Sugar	0,7 g/L
Acidity	5,6 g/L
Grape Varietals	St. Laurent, Blaufränkisch, Rotburger & Merlot
Origin	Großlage Maurerberg Ried Sätzen
Soil	sandy loam with dolomite limestone
Harvest/Grape Handling	100% hand harvest, 70% de-stemmed whole berries, 30% whole bunches
Skin Contact	3 weeks fermentation on the skins in stainless steel tanks; 30% whole bunches
Fermentation	Spontaneous in stainless steel (3 weeks)
Aging	24 months in used 225l French Barriques and 500l Austrian Stockinger barrels
Serving Temp.	15-16°C
Aging Potential	5-10 years
Tasting Notes	Deep purple color; intense cassis and cherry fruit with hints of tobacco and forest floor; dry with velvety tannins and a fruit-driven, full-bodied finish.
Food Pairing Suggestions	Tafelspitz or Beef Tartare

