

# ZAHEL



## Orangetraube 2023

Our Orange "T" is composed of Orangetraube, a rare, aromatic varietal historically found in field blends and sweet wine production. Translating to "Orange Grape," for its orange tinge at peak ripeness, Karl Georg Zahel selected the varietal out of our Gemischter Satz in 1966 and isolated it on its own – two generations later, we are the only Austrian producer of single-varietal Orangetraube.

Alcohol	12.5 % vol.
Residual Sugar	2.8 g/L
Acidity	6.0 g/L
Varietal(s)	100% Orangetraube
Origin	Großlage Maurerberg Ried Sätzen
Soil	Flysch sandstone on Dolomite limestone
Harvest/grape handling	Hand harvest; grapes destemmed
Skin Contact	36 hours before pressing
Fermentation	Spontaneous in stainless steel
Aging	6 months on the lees in stainless steel tanks
Serving Temp.	8-10°C
Aging Potential	5-10 years
Tasting Notes	intense peach and apricot fruit, with spicy tones and elegant minerality; fine acidity is well-balanced with subtle sweetness
Food Pairing Suggestions	a perfect aperitif or an accompaniment to light seafood or vegetarian appetizers

