

Product code: 4439

FUNKSTILLE ZWEIFELT, NIEDERÖSTERREICH, AUSTRIA, 2020



Producer Profile

We all need a little 'Funkstille' (radio silence) in our life now and again.

Kick back and take a moment to enjoy the silence with a glass of Grüner Veltliner. With its subtle exotic hints, ripe pear and fresh citrus flavours, it's a dry wine with complex flavours. The palate is rich with flavours of melon and grapefruit with a refreshing, zippy finish. Gruner Veltliner is joined by a bright, juicy, joyful red produced from 100% Zweifelt. Abundant red cherry, plum and vibrant berry fruits combine in this joyful, bright and incredibly juicy red; medium-bodied with beautifully ripe and light tannins and touch of spice on the finish.

Viticulture

Zweifelt grapes from selected south facing vineyards, perfectly exposed to the sun, produce a bright, ripe and abundant red wine. Great care and attention is taken with canopy management in order to balance the leaf density of the vines and ensure good air-flow and healthy grapes. Harvest takes place in mid-October.

Winemaking

Grapes are vinified at their energy neutral winery; cold-soaked for 5 days after which fermentation starts slowly. Twice-daily pump-overs are carried out for the first 10 days and then the wine is left on the skins for a further 5 days with just one pump-over per day. Malo-lactic fermentation happens simultaneously with the main ferment. The finished wine then goes into old wooden 5,000-8,000 litre barrels, with 10% going into 2-3 year old barriques. The components are then blended prior to bottling.

Technical Details

Varieties:
Zweifelt 100%

ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Type: 5000 - 8000l
barrels and 10% Barriquee
2-3 years old

% wine oaked: 100

% new oak: None

Tasting Note

Abundant red cherry, plum and vibrant berry fruits combine in this joyful, bright and incredibly juicy red; medium-bodied with beautifully ripe and light tannins and touch of spice on the finish.

Food Matching

This juicy wine works well with roasted duck and pork as well as around the barbecue.