

Product code: 4439

# Funkstille Zweigelt, Niederösterreich, Austria, 2021



## 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. Grüner Veltliner is joined by a bright, juicy, joyful red produced from 100% Zweigelt. 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

The dark berried Zweigelt grapes come 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:

Zweigelt 100%

ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Ageing

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.