

# Zweigelt Ried Schilling Qualitätswein

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
WEIRSZ	Weinwurms	Austria	Neiderösterreich
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Zweigelt	13%	9 months	Screwcap



## *Background*

Anton Weinwurm first planted a vineyard here in the 1950s, and since 2001 the 25 hectare estate has been in the hands of Georg Weinwurm. Situated in the northeastern corner of the Weinviertel, about 60 km from Vienna, the vineyards lie on deep layers of gravel with loess and clay.

## *Winemaking*

Manual Harvest occurs mid October and maceration happens over a 10 day period. Once fermentation is complete, the wine spends 9 months in wooden barrels before maturing in bottles for 6 months.

## *Tasting & Pairing*

Ruby red with juicy cherry on the nose and velvety tannins on the palate. While it is a denser wine, there is a freshness to the Zweigelt with toasted notes and a long finish.

Serve alongside pasta dishes and even pizza, goes equally well with roasted charcuterie or vegetables.

## *Sustainability & Extra Information*

Vegetarian, Vegan