



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny

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we:

Hammer ZWEIGELT TRADITIONELL 2018

degustation:

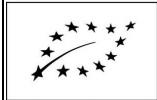
Color purple, fruity aroma of cherries and animating cherries. On the palate kirschig fruit and berry flavors, savory velvety tannins accompany a toned body. Elegance and low-alcohol red wine give this drink a special joy.

analysis:

Alc 12,5 % tart.acid 5,1 g/l sugar 1,2 g/l

Weinbergslage:

Singlevineyard "Hammer", a southfacing slope with deep soil at the airbreathing eastern part of the vineyards of community Fels am Wagram



soil:

20 m deep sandy clay ("Löß"), classic terroir of Wagram, below old red Gravel

vinyard:

50 years old vines with deep roots, high slim leafwall and arrow-pruning, 4000 vines/ha. Many different cover crops, certified biodynamic production (Demeter).

yield:

25 hl / ha, mid of October picked and selected by hand in boxes of 300 kg

cellar:

Destemmed grapes filled into the fermenting tank, slow fermentation in with own native yeast, 8 weeks contact to skins, wine flows by gravity into oak wood cask for 2 years in our cellar bottling UNFILTERED at descending moon

development:

to drink already now beautifully, good to enjoy young, aromas expand more until winter, about 5 years storeable

optimum:

From 2013 to 2018. Wonderful partner with noodles, rice or dark meat