

Allacher



2023 RIED GOLSER SALZBERG ZWEIGELT NEUSIEDLERSEE DAC RESERVE

Grape Variety: 100% Zweigelt

Vineyard: Salzberg

Alcohol: 14,5%vol

Acidity: 4,8 g/l

Residual sugar: 2,2 g/l

contains sulphites

Description:

Dark ripe cherry fruit on the nose, very velvety and dense on the palate, elegant, harmonious Zweigelt with great finesse; Juicy and full-bodied on the finish, Zweigelt of the highest quality from the top location Salzberg, one of the best Zweigelt of Austria.

Vinification:

The grapes were harvested by hand and selected immediately during the harvest. Only very ripe and healthy grapes of the best quality were processed into our Salzberg. The Zweigelt grapes were destemmed and placed in a stainless steel mash tank. After a cold maceration of 36 hours, the yeast was added and fermentation began. The mash was submerged 10-12 times daily. This makes the wine very full-bodied, rich in extracts, spicy, rich, very dark and intense in taste. The fermentation lasted 12 days. After fermentation, the wine remained on the mash for 16 days. Only the wine that flows freely from the tank (without a pump) is used for our salt mountain. After two days of settling, the wine was poured into new barriques and acid reduction was started. Here, lactic acid bacteria convert the rough malic acid into milder lactic acid and the overall acid content is reduced. This makes the wine much milder and smoother. After 10 weeks, the malolactic fermentation was completed and the wine was drained and aired. After filtration, the barriques were refilled. After maturing in new barriques, the mountain of salt was bottled.

Serving temperature: 16-18 °C