



Kreuzbichl 2017

Langenlois

Cherry is the ying, pepper the yang in the nose and they open the way for plenty of fresh fruit on the palate. Despite all its fruit, this wine doesn't lack a subtle earthiness. The texture is compact, firm and smooth; the structure balanced and streamlined with fine-grained tannin and elegant acidity. This is a wine for the here and now.

Background

This is our tribute to the two great classics of Austrian red wine culture. Zweigelt certainly sets the bar with a 90% share of the blend, but the influential Blaufränkisch still retains eminent significance at 10% and contributes to complexity and spice. Not all wines require years to reach their optimal peak for enjoyment and you don't have to wait an eternity for this one. Fermentation temperatures were kept cool to highlight the fresh fruit character. The wine was matured in large wooden casks at a temperature that remains 11°C (52°F) – day in, day out, throughout the year in our natural underground cellar.

J FACTS

Grape variety:
90% Zweigelt, 10% Blaufränkisch
Origin: Lower Austria . ORGANIC
Soil: Loess
ABV: 12,5 %
Ac: 6,0‰
RS: 1,0g/l
Ageing potential: 2026

