

Ried Tanzer Reserve 2017

Langenlois

Zweigelt without cherry notes would totally miss the point. Indeed, cherry dominates the nose, but from the very beginning there is also chocolate, vanilla, and pepper. The latter takes the wine in a more complex direction that continues on the palate. Subtle sweet oak is noticeable, but harmonizes with dark mineral character that increasingly takes command. The body is elegant, yet muscular. The aromas are concentrated and expressed with precision. Tannin is omnipresent and ripe. This wine currently offers very good drinking pleasure, but in two years it will be even better and in five years superb...

Background

Tanzer is a vineyard that gives us the possibility of offering a Zweigelt interpretation that needs not shy from comparison with the best in the country – or so we hope. The subsoil is Gfoehler gneiss, the same primary rock on which some of Austria's best Grüner Veltliners grow. And just like Grüner Veltliner, Zweigelt is given a peppery, mineral character and retains a refreshing, vibrant acid and tannin structure. Fermentation takes place spontaneously and progresses slowly. The pomace cap is submerged frequently every day to extract the quintessence of tannin and flavour from the grapes. This Zweigelt matures in 300-litre French oak barrels before assemblage in large oak casks.

FACTS

Grape variety: 100 % Zweigelt Site: Tanzer vineyard

Soil: clay-loess over primary rock

ABV: 13.0 % vol. Ac: 6.5 % RS: 1.0 g/l

Ageing potential: 2030+



