



WIMMER-CZERNY

FAMILIEN WEINGUT

WEIN- U. LAGENBESCHREIBUNG

origin:

Wimmer-Czerny, Fels am Wagram, Niederösterreich

weingut@wimmer-czerny.at tel+43-2738-2248 fax DW-4 www.wimmer-czerny.at

wine

Aeolis ZWEIGELT RESERVE 2003

description:	<i>The name comes from the greek god of wind, Löss-soil was blown to our region during ice-age. Colour red violet, deep fruity nose of blueberry and sour cherry, also plums. On the tongue fruits of berries, soft deep tannins and a dry good body. This wine was produced since 1987 in our winery.</i>
analysis	<i>Alk 13,4 % acid 5,0 g/l sugar 1,1 g/l</i>
vinyard:	<i>Singlevinyard "Hammer", a slope with deep soil at the eastern part of the vinyards of community Fels am Wagram</i>
soil:	<i>20 m deep sandy clay ("Löß"), classic terroir of Wagram</i>
vinyard:	<i>45 years old vines with deep roots, high slim leafwall and arrow-pruning, 3000 vines/ha. Many different cover crops.</i>
yield:	<i>30 hl / ha, begin of October picked by hand in boxes of 300 kg</i>
winemaking:	<i>Destemed grapes filled into the fermenting tank, slow fermentation in with own native yeast, 6 weeks contact to skins, pneumatic pressing, 6 h sedimentation, 2nd fermentation in wood cask 1 year in our old cellar, 2 years in oak barrels, 2 times racking at descending moon instead of filtering, botteling.</i>
development:	<i>In ist 3rd year already good to consume, raising fruit until its 5th year, storeable for 10 years</i>
combination:	<i>good to combine with hard cheese, dark meat like lamb or cow or game meat</i>