



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, Niederösterreich

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name:

Aeolis ZWEIGELT RESERVE 2003

degustation:

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.

analysis:

Alk 13,4 % acid 5,0 g/l sugar 1,1 g/l

Weinbergslage:

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



soil:

20 m deep sandy clay ("Löß"), classic terroir of Wagram

vinyard:

45 years old vines with deep roots, high slim leafwall and arrow-pruning, 3000 vines/ha. Many different cover crops.

yield:

30 hl / ha, begin of October picked by hand in boxes of 300 kg

cellar:

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, bottling.

development:

In ist 3rd year already good to consume, raising fruit until its 5th year, storeable for 10 years

optimum:

good to combine with hard cheese, dark meat like lamb or cow or game meat