



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, Niederösterreich

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name:

Aeolis ZWEIGELT ST.LAURENT 2017

degustation:

The name refers to the Greek god of the wind, our loess soil came with the wind. Dark red-violet color, intensely fruity scent of blueberries and sour cherries, also plums, along with spicy roasted aromas. Juicy fruit and elegance on the palate. Velvety tannins accompany a melty body that stays endless on the tongue.

analysis:

Alk 13,0 % Säure 5 g/l Restzucker 1,1 g/l

Weinbergslage:

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



soil:

Deep loess soil, 20% lime, fine sandy loam with little humus layer, including red primary Danube gravel at a depth of a few meters. The name "Aeolis" refers to the Greek word for wind, which formed the loess in several ice ages.

vinyard:

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

yield:

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

cellar:

Selected healthy grapes rubbed (freed from combs), but not squeezed, 8 weeks fermentation in closed containers with indigenous yeasts, then 2 years aging on the fine yeast 300 l oak barrel bottled unfiltered.

development:

Already accessible now, but will grow for another 5 years, optimal about 10 years from harvest

optimum:

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