



From the moment Manfred Felsner took over the Family owned 39-acre (16h) estate in 1990, he put his emphasis on expressing the unique fruity attributes of the Kremstal Territor whilst maintaining the specific characteristics of each grape variety. His consequent "less is more" approach in the vineyards and the cellar result in elegant, fruity, well-aging wines that regularly achieve national and international recognition.

Zweigelt GEDERSDORFER WEITGASSE

Single Vineyard

TASTING NOTES

Brilliant ruby-red hue. Ripe plums and blackberry fragrance with a hint of violets. A rich entry leads to a fruity full-bodied palate and a lengthy finish. A lovely expression of pure black fruit, balanced tannins and harmonious acidity. Velvety-smooth, creamy aftertaste.

VINEYARD SITE & VINIFICATION

Gedersdorfer Weitgasse

We've chosen the site Weitgasse for our Zweigelt, because the soil contains lots of chalk and humus, which are ideal pre-conditions. The cooling, drying winds on top of this plateau site keep the grapes healthy far into fall. This allows us to get yields with exceptional flavor and dark color.

SUGGESTED FOOD PAIRINGS:

Pasta, Goose, Duck, Beef, Game, Gratins, Sheep & goat cheese

Serving temperature: 16° C

