

# WEINGUT HERMANN MOSER ZWEIFELT

2022

## Country

Austria

## Region

Kremstal

## Varietal

Zweigelt

## Winemaker

Martin Moser

## Alcohol Content

13%

## Total Sulfur

No data

## Residual Sugar

3.1 g/l

## Acidity

4.6 g/l

## HISTORY

Celebrating over 400 years, 26<sup>th</sup> generation Martin and wife Carmen Moser -whose profiles are depicted on the bottle- have been preserving and honoring the family tradition of wine making in the Kremstal. Focusing primarily on indigenous varieties, the Moser family is renowned for their Grüner Veltliners.

While the Moser family focuses primarily on Grüner Veltliner, diversity of cepages keeps a wine maker engaged. Keeping with the indigenous varieties of Austria, Zweigelt is a cross between St. Laurent and Blaufränkisch. It was engineered at the school of viticulture and oenology at Stift Klosterneuberg in Vienna by Professor Doctor Fritz Zweigelt in 1921.

Today, it is the single-most widely planted red varietal across Austria.

## VINIFICATION and MATURATION

Hand harvested in October, the grapes are brought back to the winery, de-stemmed three week mash fermentation in stainless steel tanks for 11 months.

## VINEYARD



Zweigelt is grown on the high plateau of Neubruck with soils deep and rich in clay. Dry farmed, organic practices.

## TASTING NOTES



Aromas of ripe cherries and cloves can be heard in the nose, accompanied by a touch of tar. Shows on the palate from a very fruity side, with rounded tannin.

## FOOD PAIRING



Texas, Memphis and Kansas City style BBQ, chicken cacciatore, pasta bolognese, goulash, charcuterie and cheese.

