WEINGUT HERMANN MOSER ZWEIGELT
2025

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, 26th 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 Neubruch 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.

BOUTIQUE WINE COLLECTION