

# WEINGUT HERMANN MOSER ZWEIGELT

## 2019

**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 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.

Translating to "Green Veltliner" or more specifically "Green Wine from Veltin" gets its namesake from the area of Veltin that was an area in the lower alps in the 1600s (today is Valtellina, Italy). Grüner Veltliner accounts for a third of grapes under vine in Austria and is rooted in its culture and history.

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 widely planted 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.