

## Wine Description

Not only white but also red varieties, specifically Zweigelt, thrive in our Goldberg vineyard. We dedicate a great deal of attention to this grape variety: we take a lot of trouble to thin out the clusters in order to harvest healthy, loose bunches and ripe fruit. After 2 - 3 weeks of skin contact, this lively and assertive wine ages in ancient acacia barrels for 18 months. It is bottled unfiltered, with only a minimal sulphur addition. After benefiting from much love and care in the vineyard and plenty of air during the ageing period, this wine presents beautiful red berry fruitiness, refreshing acidity and enormous drinking pleasure - with class!

Wine Type:	still wine, red, dry
Alcohol:	12.5%
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2021 - 2026

## Vineyard

Origin:	Austria, Wagram
Classification Quality Grade:	Bio-Wein aus Österreich
Site:	Goldberg Plateau
Site Type:	plateau
Varietal:	Zweigelt
Varietal Age:	31 - 41 years
Varietal Yield:	3500 - 4000 liter/ha
Geographical Orientation:	south west
Sea Level:	310 m
Soil:	loess(large)

## Harvest and Maturing

Grape Sorting:	manual										
Malolactic Fermentation:	yes										
Mash Fermentation:	<table> <tr> <td>Time:</td> <td>14 - 21 day(s)</td> </tr> <tr> <td>Amount:</td> <td>100%</td> </tr> <tr> <td>Vat:</td> <td>stainless steel tank</td> </tr> <tr> <td>Stems:</td> <td>0%</td> </tr> <tr> <td>Type:</td> <td>complete destemming</td> </tr> </table>	Time:	14 - 21 day(s)	Amount:	100%	Vat:	stainless steel tank	Stems:	0%	Type:	complete destemming
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Amount:	100%										
Vat:	stainless steel tank										
Stems:	0%										
Type:	complete destemming										
Fermentation:	spontaneous										
Fermentation Process:	<table> <tr> <td>Amount:</td> <td>5 - 8 day(s)</td> </tr> <tr> <td>Duration:</td> <td>14 days</td> </tr> <tr> <td>Type:</td> <td>pump over</td> </tr> </table>	Amount:	5 - 8 day(s)	Duration:	14 days	Type:	pump over				
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	acacia barrel										
Vat Size	2700 L										
Tank Age	used barrel										
Barrel Time	18 month(s)										
Time on the Full Yeast:	1 month(s)										
Time on the Fine Yeast:	17 month(s)										
Deacidification:	no										
Acidification:	no										

## Winery



## Description:

We are pioneers of the Austrian organic wine farming movement. Our roots lie in the Wagram wine region, where the younger generation has since taken over the reins. We like Grüner Veltliner and Riesling. But we also like rare grape varieties, such as Frühroter Veltliner, and we love cool, refreshing red wines. What we don't like is "Barbie wines" and greenhouse tomatoes. Our close relationship with nature allows us to interfere as little as possible in the cellar. All that we need is a lot of know-how, gut-feel, patience and love for wine.

## Contact

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Bioweingut Martin Diwald

Hauptstrasse 35 | 3471 | Grossriedenthal | Austria

[office@diwald.at](mailto:office@diwald.at) | [www.diwald.at](http://www.diwald.at) | 