



HOFKELLEREI DES FÜRSTEN VON  
**LIECHTENSTEIN**  
SEIT  
1436



## *Wine description*



### Zweigelt Profundo Selektion Karlsberg 2012

VINEYARD: Karlsberg/Hödl – Herrnbaumgarten – Weinviertel  
GRAPE: 100 % Zweigelt  
Award: AWC Silver 2015

Zweigelt is the most widespread red wine in Austria, newly bred by Dr. Zweigelt 1922, who was a teacher at the Viticulture and Horticulture Center Klosterneuburg. It is a cross-bred between St. Laurent and Blaufränkisch. Zweigelt is a very fertile grape, which requires intensive leaf work and yield regulation but demands little from soil. Variety spectrum ranges from young-drinking wine to mature versions of barrique and rich cuvees.

Harvest: 9.-10.10.2012  
Filling: 6.08.2014

#### Oenological comment:

Harvested by hand at warm weather. After destemming grapes were at 28°C for 11 days on must fermentation. After pressing at pneumatic tank the malolactic fermentation took place in stainless steel tank. Aged for 17 month in barrique.

#### Taste:

deep red, full bodied and rounded on palate. Taste of dark chocolate and leather, cherry and well balanced tannin with elegant structure and good length.

Alcohol: 13 % vol., Acidity 4,7 g/l., Residual sugar 1,0 g/l.

Suitable meals: dark meat, game, duck and cheese

Drinking temperature: 16 – 18° C, should be decanted