



Gut Oggau Rot 2016

QWt Burgenland, Gut Oggau, 750 ml

750 ml

Art. nr. 40049716

Spicy, hearty, down-to-earth and with a lot of maturation potential! The 2016 vintage has so far been the most challenging in the young history of the Oggau winery. Spring frosts and hail in summer plagued the vintners, leaving less than 40% of the harvest. Autumn, however, was forgiving and delivered top quality, but too little to bottle the "family members" individually. So Stephi and Eduard Tscheppe-Eselböck had to let go and blend the remaining wines. Few winegrowers act with this consistency. But if you produce "natural wine", you have to work with what nature gives you. The answer to this is three fantastic wines. Here, the three family members hold together. The fruity and juicy Atanasius (Blaufränkisch, Zweigelt), the wild Joschuari (Blaufränkisch) and the sublime Bertholdi (Blaufränkisch) together.

Origin:	Austria / Burgenland / Neusiedlersee
Grape variety:	Zweigelt, Blaufränkisch
Ripening potential:	3 to 5 years
Drinking temperature:	16 to 18 °C
Food Pairing:	Apéro riche, Roast veal with morel sauce, Roast saddle of venison, Risotto with ceps, Mushroom ragout
Vinification:	fermentation with grapes' own yeast, fermentation in wooden barrel, Punching down, pressed carefully and immediately
Harvest:	hand-picking, strict selection, in small boxes
Maturation:	in steel tank, in large wooden barrel/foudre
Bottling:	no filtration
Maturation duration:	16 months
Volume:	12.5 %
Parker:	90

BAUR *au* LAC Vins

Note: Contains sulphites



Certified organic or biodynamic wine



Vegan