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**
Site / vineyard:	**Rieden rund um Oggau**
Grape variety:	**Zweigelt, Blaufränkisch**
Ripening potential:	**3 to 5 years after harvest**
Drinking temperature:	**16 to 18 °C**
Food Pairing:	**Apéro riche, Roast veal with morel sauce, Roast saddle of venison, Mushroom ragout, Risotto with ceps**
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**

Note: Contains sulphites

Certified organic or biodynamic wine

Vegan