Austria, Niederösterreich | 2024

ZWEIGELT RIED SCHILLING

”Moment of happiness”



Story Grandfather Anton planted his first vineyard 70 years ago, leading to a fortunate twist of fate. Two years later, what was believed to be Grüner Veltliner turned out to be Zweigelt. To this day, the reward for a year of dedicated work in the vineyard is a moment of happiness—Glücksmoment—sip by sip. The grapes were hand-harvested in mid-October, macerated for 10 days, spontaneously fermented at 28°C, aged for 9 months in large wooden barrels, and bottle-aged for six months. The vineyard’s soil consists of brown earth, silt, and loess. This award-winning wine is also suitable for vegans.

Producer "Georg Weinwurm runs a family business in the Weinviertel region of Austria, now in its third generation, known humorously as ""Viinimadot"" or Weinwurms. His grandfather, Anton Weinwurm, began the work in 1950 by planting Grüner Veltliner on the first vineyard, which unexpectedly turned out to be Blauer Zweigelt. The family saw this as a stroke of luck. They appreciate colors and believe that the soil brings personality and character to their wines. Today, their 28-hectare estate cultivates typical varieties such as Grüner Veltliner, Rivaner, Chardonnay, Welschriesling, and Zweigelt, along with more unique varieties like Roter Muskateller, Syrah, and Blauer Portugieser. Each grape variety receives special attention and care, reflected in the numerous awards the wines have garnered. Georg Weinwurm honed his winemaking skills and knowledge during his formative years in Australia under Andre Peace, but also through apprenticeships with Austria's finest craftsmen. Naturally, his background includes the experience of two generations, and Georg passionately pursues quality and joy in his wines, which have become his trademark. The estate warmly welcomes visitors."

COLOR Ruby red

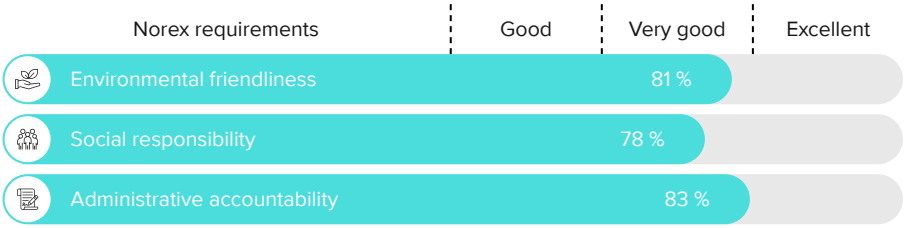
AROMA The intense aroma is sweetly berry-like, with notes of sour cherry, blueberry, blackberry, herbs, and pepper.

TASTE The flavor is medium-bodied, vibrantly acidic, lusciously berry-like, smoothly tannic, long, and well-balanced.

TIPS FOR USE Weinwurms Zweigelt is a flavorful game wine, especially suited for venison, but it also pairs excellently with roast beef, pizza, pasta, and cheeses. When chilled to 12–14°C, it makes a great social wine.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Zweigelt 100%	**BOTTLE CLOSING**	Screw cap
MANUFACTURER	Weingut Weinwurm	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	13%	**PRODUCT NUMBER**	233002
SUGAR CONTENT	2,8 g/l		

Norex Responsibility Indicator: Weingut Weinwurm



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