



WIEN.2

Weinviertel, Austria
Pfaffl



www.pfaffl.at

Method & Production

The vines are approx. 25 years old. To profit from the rising ground heat and to reach a high foliage-wall they use a trellis training system at about 60-90 cm high and apply the guyot cutting system. The grapes are destemmed and pressed squeezed and the must was fermented at a controlled temperature of 28°C for 20 days in stainless steel. Ageing takes place in 80% stainless steel and 20% used barriques, the wine was bottled in Burgundy-bottles with screw caps.

Tasting Notes

The cherry fruit and supple texture of Zweigelt is united with the delicate strawberry and elegance of Pinot Noir. The sandy, chalk of the Bisamberg promotes finesse and complexity in this Viennese blend. Dark ruby red; berry fruit on the nose: blackberry, some raspberry and full cherry fruit. Soft tannins on the palate, compact body with some hints of strawberry, juicy and spicy finish.

Food Matching

Makes fun at grillparties!

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|------------|---|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| PF1623 | Wien.2 | Blauer Zweigelt: 70% Pinot Noir: 30% | 2023 | 13.5% | Screw Cap | 6X0.75lt | No | No | Yes | No |