

FISCHER

C h r i s t i a n



Gradenthal PREMIUM 2011

Variety:	90 % Zweigelt, 10 % Cabernet Merlot
Age of the vines:	25 - 34 years
Vineyard:	Gradenthal
Yield:	35 - 40 hl
Soil type:	brown soil with a high shell content
Soil cultivation:	permanent green cover every second row
Training form:	medium-height wire-frame cultivation
Harvest:	Hand picked
Must reading:	20,5 ° KMW
Fermentation:	18 days in a steel tank
Malolactic:	in Barriques
Maturing:	16 months in barrels, 30% new wood
Alcohol:	13.5 Vol. %
Acidity	6.1 g/l
Residual sugar:	1.0 g/l
Drinking temperature:	17 degrees
Maturity:	Drink now through 2015 (high spot)
Overall impression:	Dark ruby red, intensive sour-cherry bouquet, firm and compact on the palate, with a soft, long finish.
Recommendation:	With noodle dishes and every type of roast meat, with all game dishes, soufflés and spicy hard cheese.
Christian Fischer about his Zweigelt Gradenthal:	„Out of the vineyard Gradenthal, where our best Zweigelt grapes grow, we produce our Zweigelt Gradenthal PREMIUM. This is the most popular wine at our winery beside the Zweigelt Fasangarten Classic!“