

# waldschütz

seit 1849

ESTATE  
BLAUER ZWEIGELT



Vintage 2025

Alcohol 12,5 %Vol.

Area Lower Austria

Soil structure Primary rock soil, loam, loess

Planting year 2006, 1999, 1989

Serving temperature 15°C

Aging potential 2033

Container 0,75l

Food pairing Pasta, antipasti and slightly cooled with white meat and fish

Soil profile The Blauer Zweigelt from the winery Waldschütz is a blend of two areas. On the one hand, we have the older Zweigelt vineyards that grow in the area Kamptal on hard granite layers with alluvial sand as topsoil. On the other hand we deal with a vineyard that is situated in the area Wagram. The terroir is called "Riede Schafberg" and here, loess is easy to find. The special mixture of different conditions is what makes this Zweigelt so special.

Tasting Notes Once in the glass, this wine presents itself as noble and elegant. Its colour reminds one of sour cherries with a light touch of ruby red shimmer. As regards smell, this wine is a supreme example for its variety. The taster is able to recognise berry and cherry aromas, but especially a fragrant and bouncy wild berry aroma. It reminds one of a walk through the forest, where wild berries can be smelled. On the palate, the Blauer Zweigelt from the winery Waldschütz offers the expected taste: light, fresh and elegant, fruity and animating. Slightly cooled, this wine is the perfect summer red wine for any occasion.