waldschütz
seit 1849

VILLAGE

FELS AM WAGRAM
BLAUER ZWEIGELT



Vintage	2024
Alcohol	13,5
Area	Wagram
Soil structure	Loess
Planting year	1989
Serving temperature	17 °C
Aging potential	2035
Container	0,75l

Food pairing Solid meals, especially veal steak, cheese, e.g. sheep and goat milk cheese

Soil profile The terroir Schafberg, with its deep loess soils, offers the best conditions for a distinctive Blauer Zweigelt of the area Wagram. The special southeast-facing slope allows for a maximal heating during the day, while the cool air of the wood quarter enables a quick cooling during night-time. This combination benefits the development of aromas in the grapes.

Tasting Notes Already a couple of hours after and while decanting this Zweigelt Fels am Wagram from the winery Waldschütz, we can smell a strong yet pleasant fragrance. Rich in nuances, this wine convinces with its delicate violet hues and its red rims. You can immediately recognise the legs on the inside of your glass. This already indicates a strong wine. On the palate, the taster notices the lingering long finish. As regards taste, the Zweigelt Fels am Wagram reminds one of ripe berries and cherries. It is also possible to spot a refreshing taste of sour cherries. This sophisticated wine convinces with its mellow tannins, which are soft due to steel tank maturation. With a refined finish, this wine is winning in its harmony and elegance.

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