Wijnfiche

Mehofer - Neudegg | Wagram DAC | BIO Zweigelt Austria (WAGRAM) — 2022

Domain

Weingut Mehofer

Located on the elevated slopes in the northernmost part of the Wagram wine region, northwest of Vienna, this estate boasts a rich family history spanning more than 300 years and ten generations. With great respect for tradition, the focus today is on authentic grape varieties such as Grüner Veltliner and Roter Veltliner, with special attention given to the outstanding Wadenthal vineyard. For more than thirty years, all wines have been produced organically, resulting in characterful wines that express their terroir in a pure and distinctive way.

Vinification

The vineyards are situated at an altitude of 300 metres above sea level and range from 23 to 46 years of age. The grapes are hand-harvested and carefully selected. During fermentation, 20% whole clusters are used; 20% of the grapes remain unstemmed, while 60% are destemmed. After pressing, the wine is aged for approximately one year in large Austrian oak casks with a capacity of 3,500 litres. Produced organically with minimal intervention in the cellar.

Taste

In the glass, this wine displays a youthful ruby-red colour. The nose reveals fresh aromas of wild strawberry, sour cherry, yellow flowers and spicy oak. The palate is characterised by notes of strawberry, red cranberry, delicate garden herbs, clove and dark bread, derived from ageing in oak casks. A particularly charming wine that beautifully combines youthful vibrancy with seriousness, supported by fresh acidity and velvety tannins.

Food pairing

Poultry | Cheese -halfhard | Mushroom - wild | Calfmeat

General information

Type: Red wine
Grape varieties: Zweigelt (100%)
Viticulture: Organic
Storage (years): + 5-7
Serving temperature: 14-16 °C
Taste profile: Fruity fresh

