

Sepp Zweigelt



Producer: Weingut Sepp Moser
Winemaker: Weingut Sepp Moser
Country of Origin: Austria
Region of Origin: Neusiedlersee
Grapes: Zweigelt 100%
ABV: 12.5%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Organic
Closure Type: Screw Cap



The One-Liner

A vibrantly fruity, organically produced, red from this characterful indigenous Austrian variety.

Tasting Note

Fruity and perfumed nose showing blackberries, white pepper and spice. Bright palate with fresh acidity, crunchy redcurrant and raspberry fruit, and layers of spice, liquorice and herbs.

Producer Details

The Sepp Moser Estate was founded by the famous Austrian wine producing pioneer, Lenz Moser. Lenz Moser's son, Sepp Moser, began operating under his own name in 1987 and handed over the direction of this family-owned estate to his own son Nikolaus in the year 2000. The Sepp Moser Estate comprises of 50 acres of vineyards in two prominent wine regions; Kremstal (22 ha) and Neusiedlersee (28 ha). In the Kremstal, Nikolaus produces an international range of varieties as well as the ever more important local varieties of Gruner Veltliner and Riesling. The reds are produced on the gravelly soils of the warm southern Neusiedlerslee village of Apetlon. All Sepp Moser wines have been organic (and all estate wines biodynamic) since 2007

In The Vineyard

Blauer Zweigelt is the most important red grape variety grown on Sepp Moser's Apetlon Estate, situated in the Neusiedlersee region of Austria. The summers in this region are very hot and dry; the vineyards are less than 1 km away from the Hungarian border. The deep, dark humous soils (well streaked with gravel) contribute to the smoothness of the wines produced here. The grapes are organically produced and hand harvested in September.

In The Winery

All Sepp Moser wines are vinified centrally at the Sepp Moser Winery in Rohrendorf (Kremstal). The grapes in Sepp Zweigelt were de-stemmed, crushed and underwent partial cold maceration. The must was then fermented and given a brief period of ageing in stainless steel before being bottled in February.

Food Recommendations

Try with veal or fish, as well as pizza and pasta with tomato based sauces. Also very pleasant drunk on its own slightly chilled.