

## Furth Zweigelt, Weingut Malat

Kremstal, Austria



<b>Product code</b>	MA11ZZRC
<b>Grapes</b>	Zweigelt
<b>Country</b>	AUSTRIA
<b>ABV%</b>	12.5
<b>Case Size</b>	12
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Malat Weingut
<b>Vintage</b>	2019



Organic Conversion



Vegetarian



## Producer

Dating from 1722, with vineyards in the regions of Kremstal and Wachau. Winemaker Michael Malat, believes in the natural purity of wine, thereby not changing the profile of the grape. He uses no irrigation, planting his vines intensively, minerality coming from the terroir. He uses no Botrytis, and if present he will take it out. Natural fermentation needs cloudiness, nutrients and yeasts; you can't do this with botrytis. An abundance of small tanks in the winery, allow all blocks to be fermented separately. Michael reckons Pinot Noir, Riesling and Chardonnay are the varietal that will thrive in future years, climate change being an important factor.

## Tasting Notes

Fruity and spicy on the nose with soft, elegant palate. Fine and elegant type of Zweigelt Herbal spice and delicate plum aroma

## Viticulture

Located in the Kremstal region, the Malat Estate sits on the hillside of Gottweiger Berg where the vineyards benefit from a microclimate regulated by the Danube River, with hot days and cool nights. The soil composition is loess, gravel and primary rock. The Zweigelt comes from 30 year old vines around the village of Palt on a soil composition of lime rich loess, clay and Danube gravel. The farming is organic and the grapes are harvested by hand.

## Winemaking

Harvest and Maturing Harvest handpicked Maturing steel tank large wooden barrel | used barrel