



ZWEIGELT

Selektion



Vintage	2017
Grape Variety	Zweigelt
Appellation	Südsteiermark
Terroir	Clayey marl soil
Vinification	After natural spontaneous fermentation 6 years in barrique barrels
Agriculture	In conversion to AT-BIO-402 EU Agriculture
Closure	Glaskork (VinoLok)
Best time to drink	2025 - 2040
Food recommendation	Great with Pasta, stew beef, game dishes
Analytical data	12,5 % vol. 1,1 g/I RS dry 5,6 g/I tbS
Wine description	Treat. Old vines grown on clayey marl soil. The Blauer Zweigelt grapes were matured 72 months in small oak barrels. Delicate notes of red berries and plum. Very light in alcohol with soft tannins.

The wine year 2017

2017 was probably one of the most intense wine years in our family history. Late frosts in spring demanded everything, while the hot, dry summer was forgiving. The moody autumn then put our patience to the test again, but surprisingly the vines defied the rainfall and presented themselves harmoniously powerful. The conscientious hand-picking ultimately resulted in a high-yielding, high-quality harvest that was very important to us after the tragic year of frost in 2016.

Bottle size	Bouteille
Volume	750 ml
GTIN/EAN-CODE Bottle	9120010220296
Diameter / Height bottle	7,6 cm / 30,0 cm
Full bottle weight	1370 g
Packaging unit	1 case à 6 bottles
GTIN/EAN-CODE Case	9120010220302
Case dimension L/W/H	30,5/24,3/15,9 cm
Cases per palette	104 (624 bottles)
Cases per layer	13 (78 bottles)
Layers per pallet	8

OVERVIEW SINGLE VINEYARDS

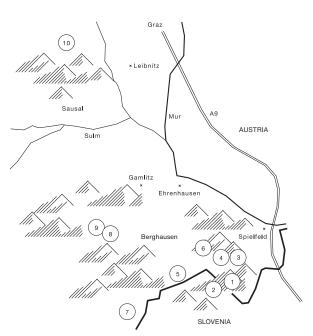


STK® Grand Cru





- 1.1 Zieregg
- 1.2 Zieregg Kår
- 1.3 Zieregg Kapelle
- 1.4 Zieregg Steilriegel
- 2 Ciringa
- 3 Grassnitzberg Riff
- 4 Wielitschberg
- 5 Sulz
- 6 Ottenberg
- 7 Rossberg K
- 8 Steinbach Fürst
- 9 Sernau König
- 10 Hochkittenberg











STK

