

Weingut
JURTSCHITSCH
Langenlois



Kreuzbichl 2018

Our homage to the two great grape variety classics of Austrian red wine culture. This cuvée of Zweigelt (90 %) and Blaufränkisch (10 %) shows hints of blackberries and sour cherries on the nose. On the palate, the wine impresses with its fine balance and delicately spicy fruit, finely chiselled Kamptal elegance and complexity. The smooth tannins as well as the pleasant bouquet make Kreuzbichl a perfect red wine for many occasions.

Blauer Zweigelt, also called Rotburger, is a cross between Blaufränkisch and St. Laurent. The grape variety has a long tradition in the Kamptal. Blaufränkisch is characterised by its dense structure and ageing potential.

Making of the wine

The grapes were selectively harvested by hand, gently destemmed and fermented for about 8-10 days. The wine was then stored in large oak barrels in the cool environment of our 700-year-old natural cellar. The wine was then stored in large oak barrels in the cool environment of our 700-year-old natural cellar. The wine was given sufficient time to develop and mature and even after the bottling, the Kreuzbichl was allowed to mature in the bottle for several months.

Recommendation

An ideal and versatile accompaniment to meat, game dishes and game birds.

J **FACTS**

Grape varieties: 90 % Zweigelt, 10 % Blaufränkisch

Hand-picked grapes, organic

Soils: primary rock and loess

ABV: 13.0 % Vol.

Ac: 4.9 ‰

RS: 1.0 g/l

Ageing potential: 2028

