

## ORGANIC BLAUER ZWEIGELT 1L. WAGRAM.



VARIETAL: 100% Organic Blauer Zweigelt

FARMING PRACTICES: Certified organic; dry farmed; rows seeded with clover, buckwheat & radish; no pesticides used (herbicide, fertilizer, additives, etc.); only compost to fertilize

**VINIFICATION:** The wine is allowed to settle naturally by gravity and is only minimally fined or filtered.

TASTING NOTES: Aromas of cherries and kirsch. Red berry flavors on the palate with subtle toasted notes. Well balanced with a long, elegant finish. Pairings include lighter red meats, chicken, or shellfish dishes

The Mehofer family has lived and farmed the land in Neudeggerhof for 10 generations, over 300 years. In 1992, they became one of the first wineries in the area to convert to organic production 100%.

The Mehofer vineyards have deep layers of "loess" formed in the Ice Age covering the substrate of alluvial gravel. The climate is continental, with warm air from the Pannonian Plains to the east tempered by cool Alpine influences to the north. The warm, dry days and very cool nights, allow the grapes to develop delicate aromas while retaining excellent acidity and freshness. This results in full bodied wines rich in aroma and flavor even in a rather low alcohol classic style.

Stephan Mehofer, grower, winemaker and head of the 10th generation, goes beyond using organic methods, dry farming the vineyards and seeding the rows with a mix of clover, buckwheat and radishes to encourage biodiversity. No pesticides are used (herbicide, fertilizer, additives, etc.) and only compost is used as fertilizer. He deeply believes in the philosophy of making the wine on the vineyard, comparing the grapes to musicians in an orchestra and explaining "The winemaker, as a conductor, only spreads what already exists." As a result, he employs as few interventions as possible in the cellar, using no winemaking additives and only lightly fining or filtering.

The family's devotion to organic growing practices is only one piece of their commitment to their surroundings. Their buildings are carefully designed to have minimal environmental impact, they prioritize local and renewable resources and encourage biodiversity in their vineyards and gardens.



