

HANNES REEH UNPLUGGED ZWEIGELT



h a n n e s r e e h . a t

2023

100% Zweigelt
Selected by hand
25 years old vines
Red gravel

Gradation 21,0 °KMW

Spontaneous fermentation in stainless steel tanks, maceration for 6 weeks

Maturation in Barrique

14 % vol. Alcohol · 5.2g/l Acidity · 1.2 g/l Residual sugar

16 °C drinking temperature

Drink / store 2043

In the music world, “unplugged” means to make music without the use of amplifier: simple, pure, and no electronics. For Hannes Reeh, “unplugged” stands for four single-variety wines – wines that express “Andauer pure and natural” – no influence of the fermentation, no added yeasts or enzymes, no cosmetics to cover up the wines. These wines are authentic. And in particularly good years, they are bottled even without undergoing filtration.

The Zweigelt Unplugged: dark ruby-red in the glass, fine spice in the nose, and elegant tannins on the plate. For pairing? Game and powerful, spicy meat dishes are optimal. It fits wonderfully also to pheasant.

(In Germany and Benelux: Rohstoff)