

# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*

## Weingut Familie Bauer Bärig - Alte Reben Zweigelt nature

### The Land

**Region:** Österreich

**Vineyards:** 0,75 ha

**Grape:** 100% Blauer Zweigelt

**Vine Age:** 44 years

**Soil:** drifted loess on the shore of the prehistoric sea – is rich in fossils and minerals, deep and firm

**Farming Practices:** Organic / Biodynamic / Sustainable  
(Certified AT-BIO-302)

**Altitude:** 250 - 260m

**Harvest:** manually when they are fully ripe (beginning of October)

### The Cellar

**Yeast:** Spontaneous

**Maceration:** crushed and fermented

**Fermentation:** 4 weeks with temperature-controlled

**Malolactic:** Yes

**Aging:** 10 months

**Residual Sugar:** 1.0 g/L

**Finishing:** Unfiltered

**Production:** 1,200 bottles per year

**Closure:** Screw Cap

### Tasting Notes:

The grapes for this wine are hand-harvested, with careful manual selection. After destemming, the grapes are crushed and fermented in stainless steel tanks, remaining in contact with the skins for about a month. Fermentation occurs spontaneously, using natural yeasts, and is temperature-controlled. Following fermentation, the wine undergoes malolactic fermentation and is aged in stainless steel tanks for 10 months, without filtration. This wine does not receive any addition of SO<sub>2</sub>, sugar, or acid, and no enzymes are used during the vinification process. The sensory profile of this wine includes aromas of cherry and chocolate with fresh wild red berries, sour cherry and almond flavors on the palate, and red fruit notes on the finish, resulting in a vibrant and fruity wine.

