

Vorspannhof Mayr Zweigelt

THE FACTS

COUNTRY: Austria

REGION: Kremstal

CEPAGE: 100% Zweigelt

WINEMAKING: The fruit is fermented on the skins and aged in wood for one year.

THE STORY

“Located in Dross at the northeastern edge of the Kremstal and just west of the Kamptal, proprietor/winemaker Silke Mayr began a collaboration with Walter Buchegger, whose family holdings are in Gedersdorf east of Krems.... Buchegger is currently taking the leading role in both vineyards and cellars, freeing Mayr to spend more time raising their young children. The soils here are divided among loess, conglomerate and gravel, and some of what gets referred to as “brown earth, in other words,” explains Buchegger, “where traditionally there was grain growing, not vines.” - David Schildknecht, Vinous, November 2015

THE ADJECTIVES

OVERALL: Seductively fruity

AROMAS / FLAVORS: Ripe berries and tart cherries with a touch of exotic spice

MOUTHFEEL: Juicy & Fresh

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Boar ragu, fajitas, sausage pizza

