



# PFAFFL

## ZWEIGELT VOM HAUS 2017

### BACKGROUND

The Pfaffl family's greatest strength is family unity. The family focuses on crafting impeccable wines that reflect authentic Austrian terroir through their depth, minerality, and balance. Everyone plays a fulfilling role in which they can evolve. Roman Josef Pfaffl is the winemaker, and his sister Heidi Fischer oversees the commercial side. Father Roman Pfaffl looks after the vineyards and mother Adelheid watches over the newest generation. The family's teamwork was evident when they won the prestigious honor of being named Wine Enthusiast's "European Winery of the Year 2016," a first for an Austrian winery ever. For close to 40 years, the Pfaffls have been ambassadors for high-quality Grüner Veltliner, Riesling, Chardonnay, Zweigelt, and St. Laurent. In just under 20 years Roman Pfaffl ambitiously grew a little farm with less than 2 acres of vines into a nearly 50 acre wine estate, meandering through 10 villages throughout Weinviertel. Biodiversity is important to Pfaffl, with a simple idea: the more biodiversity there is in the vineyard, the healthier the entire ecosystem is. The vineyard contains selected flowering plants to compete with vigorous grasses that provide a habitat for the beneficial insects amongst the vines.

### APELLATION

Weinviertel, Austria

### VARIETAL COMPOSITION

100% Zweigelt

### WINEMAKING & VINTAGE NOTES

Grown in loess soils with hot days and cool nights. The grapes are destemmed and undergo alcoholic fermentation at 82°F. 100% Zweigelt has pronounced fruit aromas of cherry and sour cherry. This grape variety was raised in Austria and remains the most important grape in red wine.

### AGING

The wine is aged in a combination of used Barriques (30%) and stainless steel tanks (70%) for six months.

### TASTING NOTES

Deep ruby red. Fully ripe, black cherry on the nose. Juicy, full, round fruit and spice on the palate with gentle tannins and a compact, round body. A delicious and versatile food accompaniment. Excellent with steak, also perfect with pasta, pizza, various roasts and other meat specialties.

### WINEMAKER

Roman Josef Pfaffl

### TECHNICAL DATA

Alcohol  
12.5%

PFAFFL  
1864  
INDUSTRIE

