

Data Sheet →

Göttlesbrunn 2021



Available in
750ml / 1.5L / 3L

SITE & SOIL A place in the middle of the Carnuntum area, our place of origin and residence, our place of activity, our place of power. Göttesbrunn is characterized by calcareous Danube gravel. A cool breeze from the nearby Maria Elender forest provides juicy spice in the wines.

For many years, Gerhard Markowitsch produced the "Redmont" from various sites of the village, which had all the characteristics of a local wine without being called so. And this is exactly what we are changing with the new fantastic vintage 2021: **"Redmont" will become "Göttesbrunn"** - an origin-typical, unmistakable local wine made from Zweigelt and Blaufränkisch from the Göttesbrunn vineyards Haidacker and Altenberg, aged for 16 months in wooden barrels.

GRAPE VARIETIES 60% Zweigelt, 40% Blaufränkisch

VINTAGE 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

DESCRIPTION WITH THIS WINE one is even allowed to use a common German-German adjective meaning 'yummy. The dark-fruit aromaticity and the wonderful core of sweet fruit make this wine simply irresistible.

- > **HARVEST** mid to end of September, harvested by hand in multiple passes
- > **FERMENTATION** 14-21 days spontaneous fermentation on the skins at 30–32°C, followed by malolactic fermentation
- > **ÉLEVAGE** 16 months in 500 litre barrels
- > **ALCOHOL** 13.5 % vol
- > **ACIDITY** 5.2 g/l
- > **RESIDUAL SUGAR** 0.9 g/l
- > **FOOD PAIRING** This wine pairs marvellously with game and dark meat dishes with powerful sauces. Its favourite date is lamb with rosemary.
- > **SERVING TEMPERATURE** 16-18°C
- > **MATURITY** 2023 - 2032



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