

Data Sheet →

# Göttlesbrunn 2022



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. Göttlesbrunn 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 "Göttlesbrunn"** - an origin-typical, unmistakable local wine made from Zweigelt and Blaufränkisch from the Göttlesbrunn vineyards Haidacker and Altenberg, aged for 16 months in wooden barrels.

**GRAPE VARIETIES** 60% Zweigelt, 40% Blaufränkisch

**VINTAGE 2022** A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

**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** 5.4 g/l
- > **RESIDUAL SUGAR** 1.0 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** 2024 - 2034

