



## PROFILE

Paula and Hans Diwald pioneered their winery's conversion to completely organic viticulture during a time when chemicals and additives were prominent in winemaking. In 1980, the Diwalds converted their 4 hectare farm into a vineyard. After some trial and error with chemical fertilizers, the two made the decision to farm organically in order to improve the quality of their fruit. Today Martin Diwald leads the second generation of the family's commitment to producing wine that reflects Wagram's environment, resources, and land.

Being an organic winery is central to their vision, believing that wine made this way will show authenticity and honesty. They take their status as pioneers of Austrian organic wine production seriously, believing that being pioneers also means never resting in their quest for oneness with nature.

90 points from the Wine Enthusiast for the 2017 vintage: "This wine's tart cherry aromas lend an intriguing contrast of ripeness and tautness. On the palate, that fresh-faced, crunchy, tart cherry fruit wins the day. It's fresh, snappy and slightly rustic—but all the more alluring for that." (AK, 09/2018)



## SPECIFICATIONS

**Wine:** Zweigelt Grossriedenthaler Löss

**Varietals:** Zweigelt

**Appellation:** Wagram

**Exposure:** Southeast/southwest

**Soil:** Loamy Loess

**Pruning:** Double Guyot

**Harvest:** Manual

**Agricultural Method:** Certified Organic (SGS Austria), Vegan 

**Production:**

**Vinification:** Fermentation with natural yeasts in stainless steel tanks partially whole grape pressing, partially maceration, followed by lees contact for four months. Bentonite fining and light filtration. Bottled the June after harvest.

**Alcohol:** 13.5%

**Residual Sugar:** 2.2 g/l

**Acidity:** 4.9 g/l



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