



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

www.naturalmerchants.com



BioKult Austrian Pinot Noir / Zweigelt

Winemakers: Biokult Wein, Pamhagen/Austria
Appellation: Niederösterreich - Qualitätswein
Varietal(s): 50% Pinot Noir / 50% Blauer Zweigelt
Bottles Produced: ~150.000 bottles

Production Area: 55 hectares,

Yield per Vine & Hectare: 60 hl/ha

Training system: normal classical trellising system, allowing optimal sun and air permeation

Hectares of Production: 20 hectares

Vinification: Classical red production, short maceration to avoid grippy tannins, very reductive using daily pump-overs for optimal color extraction

Analytical Data: 12.5%

Ageing: for about 7 months in steel

Tasting Notes Tastings.com: Deep ruby color. Earthy crushed raspberry and pencil shaving aromas follow through on a soft, satiny entry to a dry-yet-fruity medium body with a delicate touch of spice and crabapple. Finishes in lingering spiced poached apple, mineral, and wet cedar fade with lightly pithy tannins.

Color: red with slight violet hues

Aroma: Zweigelt is Austria's no. 1 red grape variety producing wines that have a slight smokiness and velvety texture to them. Very appealing to many people as it is a light and easy to understand red.

Conservation Time: Good Ageing potential (1 - 2 years)

Notes / Certifications / Awards:

Largest producer of quality organic wines in Austria, good labels, stand out in the shelf, have a good appeal to them with a price-quality ratio.

Gold and Silver Awards at the AWC Vienna 2007, Gold BioFach and Recommendation BioFach 2007



NextGen
Wine Competition for Millennial Winemakers
WINNER



National Women's Wine International
Competition
WINNER



Beverage Tasting Institute (BTI) – www.tastings.com
WORLD WINE CHAMPIONSHIPS AWARD: Silver Medal
RATED: **88 points** (Highly Recommended)



WINE ENTHUSIAST MAGAZINE
85 pts

EUROPEAN OFFICE

Cartagena, SPAIN
pilar@naturalmerchants.com

Tel: +34.968.32.15.11
Fax: +34.902.90.89.61

NORTH AMERICAN OFFICE

Oregon USA
ed@naturalmerchants.com

Tel: 1.530.554.2333
Fax: 1.866.784.0422