

# EMIL BAUER



## BLAUER ZWIEGELT V.E.1

### VINEYARD

To celebrate the birth of my son, I manufactured this wine for the first time in 2019 with special care and enormous quality requirements. In order to be able to continue the quality, the V.E.1 is only produced if the vintage offers the optimal conditions. As soon as the Blauer Zweigelt variety has reached its optimum ripeness, the grapes are hand-picked from the top locations in our Blauer Zweigelt vineyards.

### VINIFICATION

28 day maceration  
Matured for 24 month in 75 % French oak and  
25% American oak

### TECHNICAL DATA

Grapes	100% Zweigelt
Vintage	2019
Acidity	5,1 G/L
Sugar	1,3 g/L
ABV	13,0%

### TASTING NOTES

Deep dark ruby garnet, fine herbs and citrus nuances. Juicy, fresh structure, mineral-salty, dark berry fruit, blackberries on the finish, finely spicy, Tobacco-like finish, chocolaty aftertaste, already easy to drink.



[www.emilbauer.at](http://www.emilbauer.at)