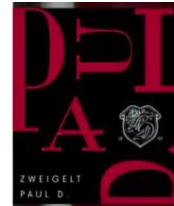




Paul Direder Zweigelt

Winery: Paul Direder
Category: Wine – Still - Red
Grape Variety: Zweigelt
Region: Wagram/Austria
Vineyard: sunny hillsides of Hammer vineyard
Feature: Sustainable
Winery established: 2005



Product Information

Soil: Loamy loess

Elevation: 180 meters (590 feet)

Age of vines: between 20 – 30 years

Vinification: Harvest in beginning of October. Stainless steel fermentation and ageing.

Tasting Note: Very aromatic with lively violet, pickled plum, slight chocolate note. Taste: Fruity, fresh, blackberry, plum, a hint of clove. Very clean, spicy and pure with fresh acidity through the finish.

Reminiscent of a young Cru Beaujolais, only with more fruit and tannins. This wine drinks beautifully with a slight chill in the heat of the summer.

Bottle size: 1 Liter

Alc: 12.5%

Residual Sugar: 2.5g/l

Acidity: 5.6g/l

Producer Information

The Direder farm is located in the village of Mitterstockstall in the Wagram region. The Wagram roughly consists of a 25-mile long ridge between the towns of Krems and Tulln with soils made up of ancient gravel sediments from the Danube River as well as layers of loess that formed in the ice age which cover the substrate of marine deposits and river gravels. The name Wagram comes from "Wogenrain" meaning "shore".

Paul Direder is the current caretaker of the Direder Farm which dates back to 1849 with Paul's great-grandfather Leopold. At the age of 16, when he was still a student and with the support of his mother, Paul leased the farm from his grandparents. At this time the farm consisted of 86 acres of agricultural land, only 10 of which were devoted to vineyards. The vineyards have since been expanded and current production is roughly 80,000 bottles. Meanwhile, Paul graduated with a degree in viticulture and oenology as well as agriculture. Paul has farmed sustainably since he took over the farm and in 2020 he decided to work towards organic certification.