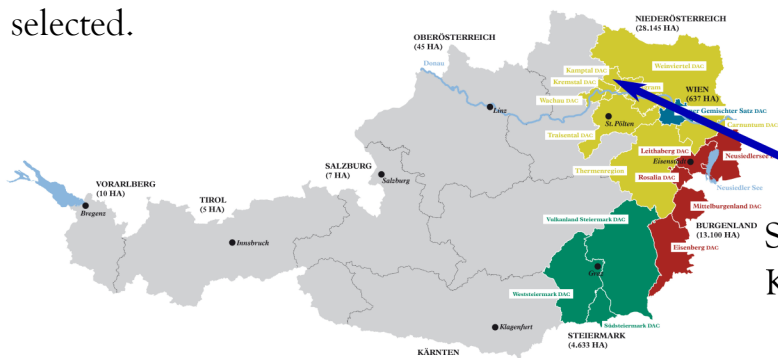




IN VINO WEIX WEIXELBAUM

Strass / Kamptal / Austria

We are a family owned winery in the village of Strass / Kamptal valley which is located 70 km northwest of Vienna. Biodiversity and respect of life and nature are the keys how we approach winegrowing. All our grapes are handpicked and selected.



Strass (name of our village)
Kamptal (name of our wine growing region)

Grüner Veltliner Ried Stangl Kamptal DAC

Grape: Grüner Veltliner ist the most important grape variety in Austria. It achieved worldwide popularity and awareness at the end of the last century.

Soil: Gravel in deeper layers with Loess and Clay on the surface

Vinification: Stainless steel

Description: Aromas of aromatic apples, very juicy on the palate with a peppery spicyness, the characteristic minerality gives it length, a wine which combines complexity with a pleasant drinking flow, perfect to combine with all kinds of dishes.

Food Pairing: Moules-frites, Waterzooi, Vol au Vent, Boulet à la Liégoise; Fisch, Seafood, Poultry and Veal in general, different kinds of cheeses like Passendale, Bouquet des Moines, Chimay



Zweigelt Ried Eichberg

Grape: The Zweigelt variety is a crossing between the two grapes Blaufränkisch (also called Franconia or Lemberger) and St. Laurent from 1923. It started to gain recognition after World War II. Zweigelt is the most widespread variety in Austria and can be found in all wine-producing regions.

Soil: Gravel and Loess

Vinification: Used 2000 l and 500 l oak casks

Description: Scent of cherry and spices, soft and smooth tannic structure, lovely fruit and a hint of cinnamon on the palate.

Food Pairing: Stoofvlees, Boeuf Bourguignon, Game, Coq au Vin, Duck, Goose; cheeses like Limburger, Li p'tit rosé, Romadour



www.invinoweix.at