

## Thomas and Strop for the second secon

£17.99

Vintage: 2015

Bottle Size: 75cl

Alcohol %: 13.5%

Country: Austria

**Description:** Ripe cherry, herbal and subtle tobacco aromas. The palate has juicy

plum and berry fruit, fresh and

bright acidity, supple balancing tannins and a bitter cherry twist on the

finish.

Cepages: Zweigelt

**Group:** Austria

Sub group:

Colour: Red

Closure: Screwcap

**Producer:** 

Website: http://www.weinhof-stopfer.at/

Organic/Bio Status:

**Food / cocktail match:** Medium weight casseroles or stews are the ideal accompaniment here.

Food / cocktail recipe:

**Press**"This tiny vineyard is producing wines that truly reflect their unique

terrior and Thomas Stopfer keeps a careful eye on every aspect of the

operation" - Jaime Goode, The Wine Anorak.

**Awards** 

Other Info: The estate is located in the municipality Ruppersthal in the Lower

Austrian wine region Wagram. This traditional family has been

practicing viticulture here for several generations. Today the operation

is managed by Thomas Stoepfer.

The vineyards cover eight hectares of vineyards in the vineyards Kogelberg and Steinberg (Großweikersdorf). They are planted to 80% with the white varieties Grüner Veltliner, Roter Veltliner, Pinot Blanc, Riesling, Rivaner and Gelber Muskateller, as well as to 20% with the red varieties Zweigelt and Cabernet Sauvignon. In the vineyards are environmentally friendly, tended with natural management. These include planting between rows for the purpose of regulating the water balance and the use of natural resources. The majority of the wines are aged in steel tanks and depending on the specific wine, spend typicality three weeks to five months in the bottle.

Among the premium wines include the two developed in 500-liter acacia barrel white wines Grüner Veltliner Steinberg which is fermented spontaneously.