



WEINGUT FAMILIE
PITNAUER



2021 BIENENFRESSER®

GÖTTLESBRUNNER ZWEIFELT

Carnuntum^{DAC}

When the exotic bee-eater (*Merops apiaster*, or Bienenfresser in German) was spotted in the vineyards in Göttlesbrunn in 1986, we just had to name Pitnauer's flagship Zweigelt after our feathered friend. And this bird and its beautiful plumage have been the emblem of our commitment to producing great red wines ever since. Over the years, Bienenfresser® has won a host of awards at home and abroad, and now enjoys cult status. This testimony to the quality of our work also gives us the incentive to keep on creating exceptional Zweigelts that live up to the grape's excellent reputation. The 2021 harvest was the 37th Bienenfresser® vintage.

SORTE	Zweigelt
HERKUNFT	Carnuntum ^{DAC} Village wine
BODEN	Soft humous layer on loess and gravel subsoil
ERNTE	Selective hand-harvesting in September 2021
AUSBAU	18 months in new and used barriques
ANALYSE	14,0 Vol.% alcohol, 1,4 g/L sugar, 4,9 g/L acidity
VERSCHLUSS	Natural cork
GEBINDE	0,375l, 0,75l, 1,5l, 3l, 6l, 15l
TRINKREIFE	2024 - 2034
EMPFOHLENE TEMP.	16 - 18 °C

BESCHREIBUNG Dark ruby-red colour, intense cherry aromas in the nose, with chocolate and nougat in the background; creamy texture, juicy and supple, but coupled with nicely structured tannins. Ripe, succulent flavours with a long, mild finish.

SPEISEEMPFEHLUNG Partners perfectly with rare, medium or well-done beef. BBQs with grilled vegetables, pasta and mushroom risotto. Also at home with typical dishes for autumn-time and special occasions, including game and game birds. A great partner for Asian food like Korean bulgogi, or gyozas with soy sauce, ginger and chili.