

HASEN SPRUNG



Zweigelt (1L)

Niederösterreich GV, Krems, Austria

GRAPE VARIETY

100% Zweigelt

Zweigelt is the most widely grown red grape in Austria. Despite its deep, rich color, the grape's naturally low tannins and refreshing acidity make delicious light-bodied wines with bright fruit and spice. The grape was developed in 1922 by Dr. Friedrich Zweigelt, who originally named it Rotburger. In the 1970s Lenz Moser renamed it to avoid confusion with a German grape of the same name.

VINIFICATION

Hand-picked grapes are gravity fed from intake to the lower press house, then to the fermentation cellar below. Whole grapes are gently pressed resulting in pure, fresh-fruity wines. The must is fermented with cultured yeast in temperature controlled stainless steel tanks. Bottles are filled without oxygen contact to ensure the wine is fresh and fruit flavors are preserved.

Sustainable Austria Certified. Vegan Friendly.

ESTATE

Hasen Sprung is produced by *Winzer Krems*, a grower's cooperative located in the small picturesque town of Krems, in the heart of the Niederösterreich DAC. This famous region is situated in the Danube Valley, 40 miles west of Vienna, and marks the eastern border of one of Europe's most beautiful river landscapes - the Wachau. Most of the vineyards in Krems rest on sun-exposed primary rock and loess terraces with difficult access. The influence of the river Danube produces a mix of warm air from the South-East and cool air from the North. This micro-climate and the "loess" soil (prehistoric rock), give the wines their distinctive full fruit aroma. Winzer Krems is owned by 880 winegrowers who grow their grapes on nearly 3,000 acres in Krems and the surrounding wine growing regions. The winegrowers observe guidelines for pruning, soil treatment, foliage treatment and pest management. Quality consultants confirm compliance with these guidelines throughout the entire cycle of the wine year.

TASTING NOTE

Known for its delicate, fruit-forward bouquet, this Zweigelt is light-bodied, dry and easy-drinking.

FOOD PAIRING

Pair with most lighter meat dishes, like chicken and pork. Try it slightly chilled in the summer for a refreshing change.



THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM



*Sustainable
Austria Certified
Vegan Friendly*

7/8/2026