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WEINGUT FAMILIE
PITNAUER

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BIENENFRESSER-MAGNUM-23

2023 BIENENFRESSER®

GÖTTLESBRUNNER ZWEIGELT

Carnuntum^{DAC}

92
FALSTAFF

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 2023 harvest was the 38th Bienenfresser® vintage.

VARIETY	Zweigelt
APPELLATION	Carnuntum^{DAC} Village wine
SOIL	Soft humous layer on loess and gravel subsoil
HARVESTING	Selective hand-harvesting in September 2022
AGEING	18 months in new and used barriques
ANALYSIS	13,5 Vol.% alcohol, 1,6 g/L sugar, 5,4 g/L acidity
CLOSURE	Natural cork
BOTTLE SIZE	0,375l, 0,75l, 1,5l, 3l, 6l, 15l
CELLARING POTENTIAL	2025 - 2037
DRINKING TEMP.	16 - 18 °C

DESCRIPTION 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.

FOOD PAIRINGS 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.