



DIEM - D'ORA ZWEIGELT

The name of the wine is to honor Viennese born Dora Kallmus (1881–1963), better known as Madame d'Ora, She was an unusual woman for her time with a spectacular career as one of the leading photographic portraitists of the early 20th century.

The grapes come from the Ried Nußberg in Obermarkersdorf, in the western Weinviertel. The vineyard is located at the foot of the Manhartsberg, an offshoot of the Bohemian mass. The soil consists of sediments of sands, clays and marls as well as the remains of a Tertiary sea, which once covered large parts of the western Weinviertel.

The winery goes back to the 15th century. The Diem family took over the winery in 1848 and have been continuously producing wines since then and have earned a reputation as one of the leading producers of Austria.

In the Year 2000, Gerald Diem, the fifth generation of his family to do so, took over the family vineyard production. After graduating from the Business Academy in Retz, he has studied wine management in Krems/Wachau valley. Wine making has been his passion for as long as he can remember. He spent six months studying the vintagersart at Chateau HautChatain, la Landede Pomerol in Bordeaux to deepen his knowledge of the planting, care and technique of wine making. In 1998 he married Andrea, a native of Retz. New to the subject of Ontology, she has since become a passionate vintner and is now responsible for the distribution and marketing of the winery.

Region: Austria, Niederösterreich -Weinviertel (Obermarkersdorf)

Sub-Region: Wein aus Österreich

Varietal: 900% Zweigelt

Color: Red

Alcohol: 12%

Size: 1L

So2 added: 40 mg/l

Climate: Hot summer, cool autumn and cold winters. Dry climate with max 400 liter per square meter a year. It is this physiological ripening process that gives the wines their varietal bouquet.

Harvest Technique: The dry-farmed vines were harvested manually on October 8.

Soil: The soil consists of sediments of sands, clays and marls as well as the remains of a Tertiary sea, which once covered large parts of the western Weinviertel

Fermentation: A three-week fermentation on the skins begins spontaneously in 800L Speidel boxes without temperature control. 20 mg/L of sulfur was added after malolactic fermentation and ten more before bottling.

Elevage: The wine is unfinned and unfiltered. 6 months maturation in 6000 liter stainless steel tanks

Winemaker Name: Weingut Diem Gerald (winemaker) and Andrea

Finning & Filtration: No

Total Production: 2000 cases

Sustainable Certificates: LACON Institut Organic Certified