

ALEXANDER ZAHEL

Vienna, Austria

ORANGE TRAUBE 2022

VARIETY & TERROIR

100% Orangetraube & Flysch sandstone
on Dolomite limestone

VINEYARD AGE & YIELD

45 years old & 35 hl/ha

FARMING PRACTICES

Biodynamic viticulture, certified Demeter

VINIFICATION & AGING

Hand-harvested, 36 hours skin contact before pressing, spontaneous fermentation & aged for 6 months on the lees in stainless steel tanks

TOTAL ACIDITY & RESIDUAL SUGAR

6,5 g/L & 0,9 g/L

ALCOHOL

12,0 %

PRODUCTION

12 000 bottles



Orangetraube, although this wine has a little bit of skin contact, and the name could bring you in that direction as well, is not an orange wine. Orangetraube is a rare, aromatic varietal historically found in the field blends and sweet wine production in Austria. Translating to “Orange grape”, for its orange tinge at peak ripeness.

Originating from wild vines, Orangetraube was first selected as a recognized varietal in 1840 and has been part of the Zahel family’s field blends (Gemischter Satz) since the winery began in 1930. Karl Georg Zahel selected the variety out of the winery’s Gemischter Satz in 1966 and isolated it on its own. Two generations later, Alexander is the only Austrian producer of single-varietal Orangetraube.