

ZWEIGELT 2010

Grape variety:	Blauer Zweigelt
Average yield:	about 6.000 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region counts between the driest and hottest in Austria and gives ideal conditions for the grape variety Zweigelt.
Alcohol:	13.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	4.6 g/l
Closure:	Vino-Lok [®] Glass stoppers
Finishing:	Fermentation in stainless steel vats at 30°C to 32°C
Tasting notes:	An incredibly deep ruby red characterizes our Zweigelt. In the nose the wine shows deep a fruit which remembers of berries and cherries together with a hint of cinnamon. On the palate our Zweigelt convinces with incredibly deep fruit together with fine spiciness. The wine is supported by fine acidity and ends in a long and elegant finish.
Food recommendation:	Enjoy this wine to all kind of pasta and cheeses.
Serve this wine at:	16 – 18°C
Drink this wine from:	2011 – 2015