ZANTHO
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ZWEIGELT RESERVE 2019

Grape varieties: Blauer Zweigelt

Yield: about 4.800 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 production of high quality red wines.

Alcohol: 13.5 Vol. %

Residual sugar: 1.2 g/l

Acidity: 4.9 g/l

Finishing: Fermentation in stainless steel vats at 28°C to 30°C, finishing in 60% new and 40% used oak barrels.

Tasting notes: ZANTHO Zweigelt Reserve is made from our best Zweigelt grapes just in outstanding vintages and characterized by a deep purple color with a ruby rim. In the nose the wine shows an incredibly fine and deep fruit which remembers of fresh cherries, blackberries, plums and cinnamon. On the palate the wine shows a deep fruit supported by a fine spiciness. Our Reserve ends in a very long finish of chocolate and cinnamon.

Food recommendation: Enjoy this wine to all kind of meat and matured cheeses.

Serve this wine at: 16 – 18°C

Drink this wine from: 2021 – 2031

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