



ZWEIGELT RESERVE 2021

Grape variety:	Blauer Zweigelt
Yield:	about 5.500 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The region belongs to the driest and hottest in Austria and gives ideal conditions for the production of wonderfully distinctive red wines.
Alcohol:	13.5 Vol. %
Residual sugar:	1.0 g/l
Acidity:	4.9 g/l
Finishing:	Fermentation in stainless steel vats at 30°C to 32°C, finish in small oak barrels for 14 months
Closure:	Vino-Lok® Glass stoppers
Tasting notes:	Our 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 dark cherries, blackberries and cinnamon. On the palate the wine shows a deep fruit supported by a fine spiciness. The wine impresses with freshness and a fine structure, which will give this Zweigelt Reserve a nice aging potential.
Food recommendation:	Enjoy this wine to all kind of meat and matured cheeses.
Serve this wine at:	16 – 18°C
Drink this wine from:	2023 – 2033

