



ZWEIGELT 2022

Grape variety:	Blauer Zweigelt
Yield:	about 6.100 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 grape variety Zweigelt.
Alcohol:	13.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	4.8 g/l
Finishing:	Fermentation in stainless steel vats at 30°C to 32°C, finish in stainless steel vats for 12 months, of which 5 % in large wooden barrels
Closure:	Vino-Lok® Glass stoppers
Tasting notes:	An incredibly deep ruby red characterizes our Zweigelt of vintage 2021. In the nose the wine shows deep impressions of fresh plums and dark cherries together with a hint of pepper. On the palate, our Zweigelt convinces with 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:	2024 – 2028

