



ZWEIGELT 2019

Grape variety:	100% Zweigelt
Average yield:	about 7.000 kg/ha
Vineyards:	The grapes grow in selected vineyards in Andau, which are characterized by dry, gritty and mineral soils. Our region is known to be one of the driest and hottest in Austria and provides ideal conditions for the production of high-quality red wines.
Alcohol:	13.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	4.7 g/l
Closure:	Stelvin screw caps
Finishing:	Fermentation in stainless steel vats at 28°C to 30°C, finish in stainless steel and large wooden vats
Tasting notes:	Deep ruby red characterizes our Zweigelt. In the nose the wine shows deep a fruit which remembers of berries and cherries. On the palate the wine convinces with incredibly deep fruit together with fine spiciness. The medium bodied wine is supported by fine acidity and ends in a long and elegant finish.
Food recommendation:	Enjoy this wine to all kind of noodles and pork meat.
Serve this wine at:	16 – 18°C
Drink this wine from:	2021 – 2027

