



## ZWEIGELT 2019

<b>Grape variety:</b>	100% Zweigelt
<b>Average yield:</b>	about 7.000 kg/ha
<b>Vineyards:</b>	The grapes grow in our vineyards around the villages of Andau which are characterized by dry, gritty and mineral soils. The region Neusiedlersee counts to the driest and hottest in Austria and gives ideal conditions for high quality red wines.
<b>Alcohol:</b>	13.5 Vol. %
<b>Residual sugar:</b>	1.0 g/l
<b>Acidity:</b>	4.7 g/l
<b>Finishing:</b>	Fermentation in stainless steel vats at 28°C to 30°C, finish in stainless steel vats and large wooden vats
<b>Closure:</b>	Stelvin screw caps
<b>Tasting notes:</b>	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.
<b>Food recommendation:</b>	Our classic Zweigelt is a great companion to pork, poultry, pasta dishes and pizza.
<b>Serve this wine at:</b>	16 – 18°C
<b>Drink this wine from:</b>	2021 – 2027

