

2017 ZWEIGELT RESERVE



STEINGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Zweigelt Reserve
Varietal:	Zweigelt 100 % 25 years
Geographical Orientation:	south east
Sea Level:	265 - 318 m
Soil:	loess loam black earth



Vineyard Site:

In Ried Dechant the soil is a well water-retaining black earth made of loess from erosion.

Cellar

Harvest:	handpicked end/october
Mash Fermentation:	Zweigelt squashed Stems: 0 % oak barrel used barrel 6 - 8 week(s)
Maturing:	small oak barrel new barrel 23 month(s) small oak barrel used barrel
Bottling:	natural cork

Data

Wine Type:	still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	5.2 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2023 - 2033



NACHHALTIG AUSTRIA



Wine Description

Beautiful ruby red color, aromas of red currant, full-bodied, with hints of cherry and sour cherry on the palate, juicy, nougat, subtle use of oak, long and complex finish.

Food Pairing

This wine pairs perfectly with dark meats, traditional barbecue and steak, game, but also with cheese and dark chocolate.

Winery

Weingut Steinger | Walterstraße 2 | 3550 Langenlois | Austria

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www.instagram.com/weingutsteinger/ | www.facebook.com/weingutsteinger/?locale=de_DE

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.