

2022 ZWEIGELT



STEININGER

| | |
|-----------------------|-------------------------------------|
| Origin: | Austria, Niederösterreich |
| Quality grade: | Österreichischer Qualitätswein |
| Varietal: | Zweigelt 25 years |
| Soil: | primary rock loess clay earth |

Cellar

| | |
|---------------------------|------------------------------------------------------------------------------|
| Harvest: | handpicked end/october |
| Mash Fermentation: | squashed Stems: 0 % acacia barrel 2000 L used barrel 6 - 8 week(s) |
| Maturing: | acacia barrel 2000 L used barrel 12 month(s) |
| Bottling: | screw cap |

Data

| | |
|-------------------------------|------------------------|
| Wine Type: | still wine red dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 1.4 g/l |
| Acid: | 5.3 g/l |
| Certificates: | Sustainable Austria |
| Drinking Temperature: | 8 - 12 °C |
| Aging Potential: | 7 years |
| Optimum Drinking Year: | 2023 - 2030 |



NACHHALTIG
AUSTRIA



Wine Description

Deep red-violet color, bouquet of cherries and red berries, nougat and chocolate, with soft tannins and a subtle spiciness. A wine that invites another sip. Best enjoyed slightly chilled. Overall, an intriguing representative of the Zweigelt variety from the Kamptal.


Food Pairing

This wine pairs perfectly with dark meats, traditional barbecue, and steak, as well as with cheese and dark chocolate.

Winery

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.

Weingut Steininger | Walterstraße 2 | 3550 Langenlois | Austria

office@weingut-steininger.at | www.weingut-steininger.at | weingut-steininger.at/produkt-kategorie/wein/ | 

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