

2022

Zweigelt

Qualitätswein, Burgenland



Vineyard

Limestone, clay, sand – Sankt Georgen and Grosshöflein - soft pruning – organic compost

Cellar

2 days cold maceration – crushing - spontaneous fermentation for 12 days – 12 months in used barrels – 1 month on the bottle before release

Tasting Note

Blueberry – cherry – tobacco – white pepper – fresh acidity

Food Pairing

Poultry BBQ – dishes with mushrooms – soft cheese

Varietal
Zweigelt

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.6 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2030

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