



Zweigelt Reserve 2017



Characteristics

The grape "Zweigelt" is very good as a young light wine as well as in matured form.

A deep dark ruby garnet accompanied by delicate chocolate tones, dried plum, sweet rum pot and cherry finish. The wine is complex and elegant. Round, carrying tannins and well-integrated barrique promises a true drinking pleasure

Maturation: dry in new small barriques

Alc.: 14 %

Optimum serving temperature: 13-15°C

Residual sugar: 1 g/l

Ready to drink: 2020-2027

Acid: 5,3 g/l

Vineyards

Rosenberg

Winemaking

During the grape harvest in September, it was already possible for us in the vineyard perform accurate quality selection. Once the grapes have arrived in the cellar, they were checked again, sorted and destemmed. The fermentation took three weeks in red wine tartar. The fermented Zweigelt was then until mid-December Expanded in 2019 in a new small wooden barrel and bottled in February 2020.

Dining Recommendations

A bottle of good red wine and a grilled tender pink steak. What more can you ask for?