

ZWEIGELT 2015



STEININGER

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Varietal:	Zweigelt 18 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:	4.4 g/l
Acid:	1.1 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	7 years
Optimum Drinking Year:	2016 - 2023

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.

Tasting Notes

Karl Steininger: Cherry-red in the glass, with typical cherry aromas on the nose. Noticeably clear, precise, and dry on the palate, with very little tannin—beautifully integrated. Velvety and fruity on the entry. 17/20 points

Food Pairing

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



NACHHALTIG
AUSTRIA



The vintage 2015

First a hot, then a warm summer—dry at the start, with timely rainfall before the harvest, followed by a stable autumn. These are the hallmarks of a great and powerful vintage, promising full ripeness for the red wines.