

# 2017 ZWEIFELT RESERVE ROTWEIN



STEININGER

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

## Vineyard Site:

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

## Cellar

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

## Data

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

## Wine Description

Clear ruby red, with aromas of red currant and delicate fruit notes on the nose. On the palate full-bodied and juicy, showing hints of cherry and sour cherry, complemented by subtle nougat and a gentle touch of oak. Multi-layered and harmonious, with a long finish.

## Food Pairing

A harmonious match for red meat, game, and grilled dishes such as steak or barbecue. Also pairs very well with aged cheese or dark chocolate.



NACHHALTIG  
AUSTRIA

