

ZWEIGELT RESERVE 2017



STEINGER

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

Vineyard Site:

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

Cellar

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

Data

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



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AUSTRIA

