

# 2022 ZWEIGELT ROTWEIN



STEININGER

|                       |                                     |
|-----------------------|-------------------------------------|
| <b>Origin:</b>        | Austria, Niederösterreich           |
| <b>Quality grade:</b> | Österreichischer Qualitätswein      |
| <b>Varietal:</b>      | Zweigelt   25 years                 |
| <b>Soil:</b>          | primary rock<br>loess<br>clay earth |

## Cellar

|                           |  |
|---------------------------|--|
| <b>Harvest:</b>           | handpicked   end/october   |
| <b>Mash Fermentation:</b> | squashed   Stems: 0 %   acacia barrel   2000 L   used barrel   6 - 8 week(s) |
| <b>Maturing:</b>          | acacia barrel   2000 L   used barrel   12 month(s)                           |
| <b>Bottling:</b>          | screw cap  |

## Data

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry |
| <b>Alcohol:</b>               | 13.5 %                 |
| <b>Residual Sugar:</b>        | 1.4 g/l                |
| <b>Acid:</b>                  | 5.3 g/l                |
| <b>Certificates:</b>          | Sustainable Austria    |
| <b>Drinking Temperature:</b>  | 8 - 12 °C              |
| <b>Aging Potential:</b>       | 7 years                |
| <b>Optimum Drinking Year:</b> | 2023 - 2030            |

## Wine Description

Deep ruby with violet hues, showing aromas of cherries and red berries, complemented by delicate notes of nougat, chocolate, and subtle spice. On the palate juicy and rounded, with soft tannins and a harmonious structure. An approachable, fruit-driven Zweigelt with a smooth, easy-drinking character. Best enjoyed slightly chilled.

## Food Pairing

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



NACHHALTIG  
AUSTRIA

