

2022

## Zweigelt

Qualitätswein, Burgenland



### Vineyard

Limestone, clay, sand – Sankt Georgen and Grosshöflein - soft pruning – organic compost

### Cellar

2 days cold maceration – crushing - fermentation for 12 days – 12 months in used barrels – 1 month on the bottle before release

### Tasting Note

Blueberry – cherry – tobacco – white pepper – fresh acidity

### Food Pairing

Poultry BBQ – dishes with mushrooms – soft cheese

Varietal  
Zweigelt

Flavor  
dry

Alcohol  
12.5 %

Residual Sugar  
1 g/l

Acid  
6.6 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2024 - 2030

EAN  
9003634117176

