

2022

# 2022 Zweigelt 2022

Qualitätswein, Burgenland  
Organic Farming



## **Terroir**

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

## **Profile and Characteristics**

Blueberry – cherry – tobacco – white pepper – fresh acidity

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

