

2022 Zweigelt 2022

Qualitätswein

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Zweigelt

Vineyard Site:

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

Data

Wine Type: red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 6.6 g/l
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2024 - 2030

Product Codes

EAN: 9003634117176

Tasting Notes

Blueberry – cherry – tobacco – white pepper – fresh acidity

Food Pairing

Poultry BBQ – dishes with mushrooms – soft cheese



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