

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