

## **2023 Zweigelt 2023**

Qualitätswein

**Origin:** Austria, Burgenland

**Quality grade:** Qualitätswein **Varietal:** Zweigelt

**Vineyard Site:** 

The soils of the vineyards for our Zweigelt are characterized by clayey black earth on Leitha limestone and are mainly located on cool southeastern locations at the foot of the Leitha Mountains. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

## Cellar

The grapes are harvested, then destemmed and crushed. The mash is fermented in temperature-controlled stainless-steel tanks and kept in motion by means of pump-overs. Towards the end of fermentation, pressing is carried out and the wine is partly stored in used barrels made of Leithaberg oak.

## **Data**

Wine Type: Still wine | red | dry

Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 6 g/l
Certificates: organic
Drinking 16 - 18 °C

**Temperature:** 

Optimum Drinking 2025 - 2031

Year:

**Product Codes** 

**EAN:** 9003634118197

## **Tasting Notes**

The wine presents with fresh cherry and blueberry aromas. White pepper and delicate tannins underline the fruity character. This medium-bodied wine is an excellent accompaniment to grilled poultry and soft cheeses when slightly chilled.







