

ZWEIGELT 2023



STEININGER

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Varietal	Zweigelt 26 years
Soil	primary rock loess clay earth

Cellar

Harvest	handpicked
Mash Fermentation	squashed Stems: 0 % acacia barrel 2000 L used barrel 6 - 8 week(s)
Maturing	acacia barrel 2000 L used barrel 12 month(s)
Bottling	screw cap

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1.7 g/l
Acid:	4.9 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	7 years
Optimum Drinking Year:	2024 - 2031



Wine Description

Deep ruby red, aromas of cherries and red berries on the nose, complemented by delicate notes of nougat, chocolate, and subtle spice. Juicy and smooth on the palate with soft tannins and an easy-drinking finish. Best enjoyed slightly chilled.

Food Pairing

A versatile food companion for grilled meats, juicy steaks, and hearty braised dishes, which also pairs beautifully with mature cheeses and dark chocolate.



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AUSTRIA

