



Zweigelt Classic

Soils	Deep, robust loess
Yield/ha	6000 kg
Vinification	Harvested, de-stemmed, fermented on the skins for 14 days at 28 - 30°C, several pump-overs per day, malolactic fermentation in stainless steel, racked off into a large wooden vat where it matured for 12 months
Alcohol	13.5 %vol
Residual sugar	dry
Tasting note	Fresh aromas of red berries, sour cherries and ripe cherries on the nose, soft and fruity on the palate with a smooth, velvety finish
Serving temperature	15-17 °C
Optimal drinking	8 years from bottling
Food pairing	Beef roulade with bread dumplings, also pairs exceptionally well with many dishes based on darker meats