



Zweigelt Reserve

Soils	Deep, clayey loam
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, followed by 12 months in used wooden barriques
Alcohol	13.0 %vol
Residual sugar	dry
Tasting note	Plums, dark cherries, sweet and toasty aromas on the nose, full-bodied on the palate, with ripe, intense fruit and chocolate notes, powerful but with soft tannins and a lasting finish
Serving temperature	15-17 °C
Optimal drinking	10 years from bottling
Food pairing	Strong, tangy cheese, hearty meat dishes with rich sauces, or paired with a juicy filet steak