



ZWEIGELT HEIDEBODEN QUALITÄTSWEIN 2020

ALCOHOL: 13,5 %
RESIDUAL SUGAR: 1,6 g/l
ACIDITY: 4,8 g/l

TYPE OF GRAPE:

Zweigelt

VINIFICATION:

Fermented in stainless steel vats.

Drinking temperature: 15-17°

CHARACTERISTICS:

Shiny ruby red with a delicate violet edge; Plum peel, red berries and raspberry jelly, sunny spiciness, some chocolate; elegant, wonderful extract, velvety and structured, pleasant tannins, good acid structure, multi-layered with great drinking flow.

OUR RECOMMENDATIONS FOR THIS WINE:

Meat - beef and lamb

poultry - goose and duck

cheese - spicy and matura