

## ZWEIGELT QUALITÄTSWEIN 2021



ALCOHOL: 13,5 %  
RESIDUAL SUGAR: 1,0 g/l  
ACIDITY: 5,8 g/l

TYPE OF GRAPE:

Zweigelt

VINIFICATION:

Fermented in stainless steel vats.

Drinking temperature: 15-17°

CHARACTERISTICS:

Deep ruby red; an intimate, cool spiciness opens the round of aromas, berry hints alternate with a delicate cherry scent, a hint of mint and some juniper wood reveal a pleasantly gentle etheric; With elegance and very delicate, gently gripping tannin opens up on the palate and balances embedded acidity.

OUR RECOMMENDATIONS FOR THIS WINE:

Meat, beef and lamb; poultry - goose, duck, game; Cheese - spicy and ripe