

ZWEIGELT SCHILFWEIN 2015



ALCOHOL: 8,0 %
RESIDUAL SUGAR: 296,8 g/l
ACIDITY: 8,6 g/l

TYPE OF GRAPE:

Zweigelt

VINIFICATION:

Fermented 22 month in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

wild cherries, ripe tomatoes, blackberries and nougat, presents berry fruit, fleshy red wine character, sweet spiciness, good acid bite

OUR RECOMMENDATIONS FOR THIS WINE:

gingerbread moussee with fruit mirror, „kaiserschmarrn“ with stewed plums, goose liver fried with stewed plums