

## Zweigelt Schilfwein 2021



ALCOHOL: 7,5%  
SUGAR: 311,1 g/l  
ACIDITY: 7,8 g/l

TYPE OF GRAPE:

Zweigelt

VINIFICATION:

Fermented and stored in steel tanks for 22 months.

Drinking temperature: 10-12°

CHARACTERISTICS:

Dominated by jammy fruit, pickled black cherries, currant cake, nougat chocolate, slightly roasted; Fruit jelly, cherry compote, soft caramel, supporting tannin makes the wine relatively dry, drinkable red sweet wine with perfectly worked out fruit, sumptuous but not excessive.

OUR RECOMMENDATION FOR THE WINE:

Gingerbread moussee with fruit sauce, Kaiserschmarrn with Roasted plums, fried goose liver with braised plums