

ZWEIGELT CLASSIC 2018



GRAPE VARIETY:	Zweigelt
DEVELOPMENT:	Quality wine dry
VINEYARD:	Roseldorf
ALCOHOL:	12,3 % vol.
ACIDITY:	5,1 g/l
RESIDUAL SUGAR:	1,0 g/l
DRINKING TEMPERATURE:	10-13° C
STORABLE:	3 years
VINIFICATION:	Harvest middle of September, fermentation 5 days in open vat; second fermentation, storage in steel tank
CHARACTERISTICS OF WINE:	A deeply-dark ruby-red with purple reflexes, fragrance of dark berries with hints of fine herbal flavours and a vigorous texture on the palate makes this wine an unforgettable experience.