

ZWEIGELT RESERVE 2018



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| GRAPE VARIETY: | Zweigelt |
| DEVELOPMENT: | Quality wine dry |
| VINEYARD: | Schlossberg |
| ALCOHOL: | 13,7 % vol. |
| ACIDITY: | 5,8 g/l |
| RESIDUAL SUGAR: | 1,0 g/l |
| DRINKING TEMPERATURE: | 18-20° C |
| STORABLE: | 10 Jahre |
| VINIFICATION: | Maceration time 7 days; storage on fine beast in small wooden barrels of 225 l and 300 l for 10 months. |
| CHARACTERISTICS OF WINE: | Aromas of cherry, sour cherry, and fresh-spicy notes reminding of damp forest floors; elegant and full of character; on the palate, this wine makes the impression to be playfully light and convinces with expressive concentration. |