



2006 ZWEIGELT AUSLESE

GRAPE VARIETY	100 % Zweigelt
RESIDUAL SUGAR	89,9 g/l
ACIDITY	5,9 g/l
ALCOHOL	12,0 %vol
VINIFICATION	fermented and matured in Barriques, 12 months ageing time
CHARAKTERISTIK	Ruby-garnet, dried fruit aromas with a touch of rum and cinnamon, very spicy on the palate, hints of rose petals, well integrated sweetness, dried cherries on the finish