



2009 ZWEIGELT BEERENAUSLESE

GRAPE VARIETY	100 % Zweigelt
RESIDUAL SUGAR	119 g/l
ACIDITY	6,4 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and aged in French oak barrels for 12 months
TASTING NOTES	Pale cherry-red. The nose displays ripe strawberries and wild forest berry jam. Juicy cherry, dried plum and dark berry confit in the mouth. Clear red wine character, yet the tannins keep well in the background. Fine strawberry flavours and a hint of exotic spices on the finish.