



2010 ZWEIGELT BEERENAUSLESE

GRAPE VARIETY	100 % Zweigelt
RESIDUAL SUGAR	138,5 g/l
ACIDITY	7,4 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and aged in French oak barrels for 7 months
TASTING NOTES	Pale cherry-red. Ripe strawberry and cherry aromas on the nose. Juicy sour cherry, fresh plum, strawberry jam and nuances of grapefruit zests on the palate. Lively acid structure, the tannins are very well integrated. Sweet red berry fruit, fine exotic spices and hints of citrus flavours on the finish.