



2008 ZWEIGELT QUALITÄTSWEIN »ILLMITZ«

GRAPE VARIETY	100 % Zweigelt
RESIDUAL SUGAR	1,1 g/l
ACIDITY	4,8 g/l
ALCOHOL	13,5 %vol
VINIFICATION	fermented in Barriques and aged for 10 months
TASTING NOTES	Intense ruby-garnet with slightly violet rim, fine spices and hints of dark cherries on the nose, perfectly integrated tannins, red berry flavours on the finish, offers high drinkability