



## 2017 Auslese Zweigelt

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	89,5 g/l
ACIDITY	5,5 g/l
ALCOHOL	16,9 %vol
VINIFICATION	fermented in French oak barrels and aged for 12 months
TASTING NOTES	Light cherry-red. The nose displays ripe red berry fruit, aromas of dried apricot, floral nuances, a hint of orange zests, fine strawberry flavours. Juicy, good red wine character with discreet tannins, black berry confit and fine spices on the finish.
ENJOY BEST AT	10-12° C