



2017 Beerenauslese Zweigelt

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	140 g/l
ACIDITY	6,9 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 6 months
TASTING NOTES	Bright cherry red. Aromas of ripe strawberries and black heart cherries. Red currants and sour cherry compote characters on the palate, over sweet strawberry confiture and a distinctive red wine character. Delicate citrus notes and a fine rum pot fruit in the finish.
ENJOY BEST AT	10-12° C