2018 Auslese Zweigelt

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	100,7 g/l
ACIDITY	5,4 g/l
ALCOHOL	9,5%vol
VINIFICATION	fermented in French oak barrels and aged for 5 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

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