



## 2018 Qualitätswein Zweigelt

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	3,4 g/l
ACIDITY	4,5 g/l
ALCOHOL	13,5 %vol
VINIFICATION	fermented in stainless steel tanks and aged in Barriques for 24 months
TASTING NOTES	Dark ruby-garnet with violet highlights. The nose displays dark berry flavours and fine floral notes. Juicy on the palate, discreet herbal spice, fine dark berry confit, plum compote and aromas of ripe cherries on the finish.
OUR RECOMMENDATION	Beef steak, Spaghetti bolognese, Rich hard cheese
ENJOY BEST AT	16-18° C