



2019 Beerenauslese Zweigelt

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	162,6 g/l
ACIDITY	6,7 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 6 months
TASTING NOTES	Clear and with delicate plummy and some oaky notes on the fine and precise nose, the 2018 Zweigelt Beerenauslese is a very elegant, refined and balanced BA with a certain friskiness and astringency on the finish.
OUR RECOMMENDATION	Dark chocolate desserts, Hearty game dishes, Mature soft cheese
ENJOY BEST AT	10-12° C