



## 2022 Auslese Zweigelt



GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	90,3 g/l
ACIDITY	6,4 g/l
ALCOHOL	10 %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.
OUR RECOMMENDATION	Goose with red cabbage and sweet chestnuts, Dark chocolate desserts, Soft cheese
ENJOY BEST AT	10-12° C