



Weinlese Limited Edition

In the glass, the wine has a dark, purple-red core with delicate violet reflections on the rim.

On the nose, it impresses with its typical Zweigelt bouquet of ripe cherries and fresh sour cherries.

Paired with delicately spicy, smoky notes from the barrique maturation, the aromas continue full-bodied and velvety on the palate. Long finish.

100% Zweigelt

Contains sulfite.

TRENDY

DETAILS



FARMING: organic



VINIFICATION: Fermented on the skins for 20 days, matured in 500 l barrique barrels, 1/3 new wood, 2/3 used wood



ALCOHOL: 13%

SERVING TEMPERATURE: 12°C

DRINKING TEMPERATURE: 12 – 14°C

ACIDITY: 5,3g/l

RESIDUAL SUGAR: 1g/l



RECOMMENDED WITH: Hauerjause, barbecue



BEARING POTENTIAL: 5 – 6 years



CONTAINS SULFITE