



Zweigelt

2023

The Zweigelt presents a crimson core in the glass with light violet highlights, and the fruit-forward nose releases aromas of dark cherries and blackberries.

Its cherry flavours continue onto the palate, supported by soft, velvety tannins and pleasant acidity.

A fruity, medium length finish reinforces the charming character of this Zweigelt.

FRESH & FRUITY

DETAILS



FARMING: organic



VINIFICATION: dry, fermented on the skins in stainless steel tank with regular pump over



ALCOHOL: 12,5%

SERVING TEMPERATURE: 10°C

DRINKING TEMPERATURE: 10 to 12°C

ACIDITY: 5.3 g/l

RESIDUAL SUGAR: 1.3 g/l



RECOMMENDED WITH: pastry, beef tartar and beef carpaccio



BEARING POTENTIAL: 2 to 4 years



CONTAINS SULFITE