



# Zweigelt

2024

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:** 13%

**SERVING TEMPERATURE:** 10°C

**DRINKING TEMPERATURE:** 10 to 12°C

**ACIDITY:** 5.2 g/l

**RESIDUAL SUGAR:** 1 g/l



**RECOMMENDED WITH:** pastry, beef tartar and beef carpaccio



**BEARING POTENTIAL:** 2 to 4 years



**CONTAINS SULFITE**