LEO HILLINGER more than wine!

Zweigelt

2025



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: 5.5 g/l
RESIDUAL SUGAR: 0.7 g/l

RECOMMENDED WITH: pastry, beef tartar and beef carpaccio

BEARING POTENTIAL: 2 to 4 years

CONTAINS SULFITE

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