



Zweigelt

Variety:	Zweigelt
Vintage:	2017
Vine age:	22 – 62 years
Treatment:	Bio-Organic
Vinification:	The clusters were hand-picked in the end of September. Fermentation took place in stainless steel tanks, with punch down of the must cap 2 to 4 times each day. The malolactic fermentation took place in oak barriques. The wines remained in big barrels for 7 months.
Analysis:	Alcohol: 13 % vol. Residual Sugar: 1.0 g/l Acidity: 5.9 g/l
Description:	Dark rubin granat, violette reflections. In the nose nice spiciness and juicy cherry fruit. On the palate the wine is elegant and long lasting. Good with all kind of dishes.
Temperature:	16 – 18 °C (61 – 64 °F)
Food pairing:	BBQ, Pasta, Pâté
Bottle size:	0,75 l

Albert and Silvia Gesellmann wish you great pleasure with this wine.