



2019 ZweigeltQualitätswein

Grape variety 100%Zweigelt

Residual sugar 2,4g/l

Acidity 4,8g/l

Alcohol 13%vol

Vinification fermented in stainless steel tanks and

aged in Barriques for 24 months

Tasting Notes Dark ruby-garnet with violet highlights.

The nose displays dark berry flavours and fine floral notes. Juicy on the palate, descreet herbal spice, fine dark berry confit, plum compote and aromas of ripe cherries on the finish.

Our recommendation Beef steak, Spaghetti bolognese, Rich

hard cheese

Enjoy best at 16-18 °C