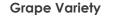








Zweigelt – Nouvelle Vague



100% Zweigelt

Residual sugar

195,3g/l

Acidity

8,4g/l

Alcohol

9,5%vol

Vinification

Fermented and matured in new oak

barrels for 22 months

Tasting notes

The 2021 Trockenbeerenauslese No 2 Zweigelt Nouvelle Vague reveals a bright cherry color and a clear and savory bouquet of kumquat, plums, candied cherries and salts. Elegant and round on the palate, this is a rich and concentrated, sweet yet fresh and lemony TBA with fine bitters and a tart, noble bitter and lemony finish. Stephan Reinhardt, The Wine Advocate

Our recommendation

Fried goose liver with braised plums, Comte cheese with autumnal nuts,

Sacher cake

Enjoy best at

10-12°C

Ratings

95/100 The Wine Advocate

94+/100 Colin Hay

94/100 Falstaff **93/100** James Suckling

93/100 Yves Beck 19/20 René Gabriel

