

Zweigelt Reserve



Site, Vineyard and Soil

Weingarten Satzäcker und Kräutergarten, from old parcels - up to 40 years old - warm limestony gravel soil.

Description

Deep dark red with an almost black core. In the nose an intense aroma of ripe wild strawberries, blackheart cherries, nougat and white pepper. Towards the back of the palate, a whiff of the herb garden. On the palate, juicy dark cherries, blackberries, chilli with bitter chocolate and thyme. Shows the perfect balance between animated acidity and its juicy core of sweet fruit.

Food

For wild game dishes such as saddle of venison, venison ragout and young wild boar. Sirloin tips with truffle pasta and green beans; tagliatelle with olive tapenade.

pairing

Serving

16 - 18° C (60 - 65°F)

temperature

Vinification

100% fermented on the skins with cultured yeasts; spends three weeks on the skins. 100% in barriques matured for twelve months, of which 30 % were new barriques.

Acidity 5,2 g/l, **Alcohol** 13,0 % Vol., **Residual Sugar** 2,7 g/l