

DATENBLATT

BLAUER ZWEIGELT VOM LÖSS 2016 (NIEDERÖSTERREICH)

DESCRIPTION

Expressive with a personality all of its own. Matured in large oak barrels, the classic red in our range serves up cherry with pepper in the background, supported by smoky and spicy undertones.

ATTRIBUTE	<i>Grape:</i>	100% Blauer Zweigelt
	<i>Region:</i>	Kremstal
	<i>Harvest:</i>	Hand harvest & selection in the vineyards
	<i>Soil:</i>	Löss
	<i>Cru:</i>	Vineyards around Gedersdorf
	<i>Yield:</i>	50 hl/ha
	<i>Ripeness:</i>	19,0°KMW; 95° Öchsle
	<i>Fermentation:</i>	Steel tank
	<i>Maturation:</i>	Steel tank and big old Austrian oak barrels
	<i>Alcohol:</i>	13,0 Vol.%
	<i>Acidity:</i>	4,8 g/l
	<i>Res. Sugar:</i>	1,0 g/l
	<i>Drink-Temp.:</i>	13°C

FOOD RECOMMENDATION

Ideal with seared & braised beef or game.

