

zweigelt & reserve

2024

DRY	18° CELSIUS	10 YEARS	BARRIQUE

BESCHREIBUNG

A deep ruby red with violet highlights. A very fruit-forward wine that delights with intense notes of cherry and sour cherry. Perfect harmony between fruit and tannins, medium-bodied. The finish is round and smooth with pleasant, ripe tannins.

12 months' barrel ageing – in 500-litre and 225-litre barrels

Zweigelt and Cabernet Sauvignon – an exceptionally harmonious, easy-drinking wine and an excellent accompaniment to food.

Grape variety: 90 % Zweigelt, 10 % Cabernet Sauvignon

REGION / LAGE

Thermenregion

ANALYSEWERTE

Acid:	**5,0 g/l**
Alcohol	**13,5Vol.-%**
Residual sugar	**dry, 2,0 g/l**
Extras	**vegan**

SERVIERVORSCHLAG

Served with beef, lamb, duck, veal and pasta with red sauce.

EAN 0,75l Flasche	9120144800135
EAN 6er- Karton 0,75l	9120144800142
EAN 1,5l Flasche	9120144800159
EAN 6er Karton 1,5l	9120144800166

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