

## WINE - FACT SHEET

### ZWEIFELT LANDWEIN ■

Zweigelt, the highly successful Austrian cross between Blaufränkisch and St. Laurent, produces wines with a pronounced fruity fragrance and velvety fullness. A first-class liter wine and a nice companion to meat pies, grilled and medium-aged cheeses.

### ■ CHARACTER

Our Zweigelt country wine in the liter bottle flows into the glass in a deep garnet red, exuding an intense scent of ripe cherries and cassis. Soft and full on the palate, with good flavor. Harmonious, fruity, uncomplicated.

### ■ VINIFICATION

harvested by hand at the beginning of October  
selection in the vineyard  
fermentation in stainless steel vats 28 – 32 °C  
malolactic fermentation and maturation in stainless steel vats

### ■ GOES WELL WITH

... calf in natural sauce, pork medallions and pecorino with olive oil and walnut bread.

### ORIGIN ■

5 – 20 years old vines on the Heideboden in Gols, Burgenland, Austria

### FACTS ■

100 % Zweigelt  
alcohol: 13,5 % vol.  
acidity: 4,1 g/l  
residual sugar: 3,9 g/l  
bottles: 1,0 l  
serving temperature: 16 – 18 °C  
contains sulphites