



A Monika Caha Selections Brand

variety	100% Zweigelt
producer	Reinhard Waldschütz
region	Kamptal, Niederösterreich
vineyard	Hasel
soil	„Loess“ (= coarse clay)
climate	continental climate with influences of the river „Kamp“, in fall warm days and cold nights
vintage	2016
harvest	by hand, 11-12 October
sugar gradation	19,5 °KMW
fermentation	17°C-19°C, some hours contact with the skin of the grape, fermentation in stainless steel tank
storage property	3 years
alcohol	12,5 %vol
total acidity	5,4 g/ltr.
residual sugar	4,5 g/ltr. dry
serving temperature	8°C
closure	stelvin
taste	bright pink, raspberry and a hint of strawberry, well balanced in sugar and acidity, structured and complex in the finish