



ZVY-GELT

Zweigelt

2011

Variety:	100% Zweigelt
Region:	Niederösterreich, Austria
Vineyard:	Various, 10 to 50 yr old vines
Soil:	Mixed
Vintage:	by hand
Grapes :	19° KMW
Grape treatment:	must fermentation 22 days
Fermentation:	4 weeks at 25° C in stainless steeltank
Aging:	50% stainless steel tank and 50% old oak
Malolactic:	Yes
Alcohol:	13%vol
Total acidity:	5 g/l
Residual sugars:	1.7 g/l, dry
Serving temperature:	17°C

Tasting notes:

Mellow, medium bodied, spicy and juicy, dark cherry fruit, pleasing acidity, very delicate roasted notes, perfect food wine year round-even slightly chilled in summer.