

Zweigelt 2016



Origin	Niederösterreich
Variety	Zweigelt
Category	Quality wine
Analysis	13,0 % vol. Alc., Acidity: 5,2 g/l, Rs: 2,0 g/l, dry
Potential	2017 – 2022

SITE

Mixture of different vineyards; mainly conglomerate and loess soils

VINIFICATION

Selection of the best physiological ripe grapes; crushed; cold maceration for 2 days; fermentation in stainless steel, after fermentation maceration for 1 week; pressed; stored for 5 months in 50 % stainless steel and 50 % big wooden casks.

TASTING NOTES

Fully ripe sour cherries on the nose; very fruity style; compact on the palate; fine tannins; flavours of red berries and prunes echoed by minty tones.

SERVING SUGGESTION

Goes very well with any kind of red meat; good to Italian food as Pizza and Pasta.

PRODUCT CODES

EAN 13 bottle code: 9120013667333

EAN 13 case of 6 code: 9120013667340



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