

ZWEIGELT



TASTING NOTES Bright Dark ruby red with violet reflexes - Smoky, spicy, savoury, mouth-watering and with a brighter red fruit character, decent tender tannins, beautiful harmonic acidity

Vintage	2022
Grape variety	ZWEIGELT
Product of	AUSTRIA
Wine growing region	NIEDERÖSTERREICH
Quality level	QUALITÄTSWEIN
Optimum drinking age	2023 - 2028
Drinking temperature	12 - 14 °C
Alcohol	13.0 vol%
Residual sugar	2.8 g/L DRY
Acidity	5.1 g/L
Must scale	16.3 BRIX
Bottle cap	SCREW CAP
Packaging	CASES OF 6 BOTTLES
Layers	21 CASES/LAYER; 5 LAYERS ON FULL EURO PALETTE

FOOD PAIRING Ideal with a slight chill, this aromatic red is lithe and food-friendly - cheeses, cured meats, veggies, poppy noodles, pizza and pasta

VINIFICATION Harvest at the beginning of October with big boxes, gentle pressing with pneumatic press, a maceration of 10 days before fermentation in stainless tanks at 20 °C

TERROIR different tongues of brown earth, loam and loess



LATEST AWARDS

2021 LWC London (GB): Vintage 2020 - Silver

2020 LWC London (GB): Vintage 2019 – Gold -90 points (best Austrian red wine at competition)

2019 Decanter World Wine Awards: Vintage 2017 - Bronze

2018 falstaff Rotweinguide (AT): Vintage 2017 – 89 Points



ABOUT Our wines of the Austrian Hills line are the result of earth, climate, man and culture - anything but interchangeable, rather authentic and unmistakable. Because wine has been a living culture in Austria for more than 2000 years. We are aware of our roots and have grown up with them. You can taste our love for wine. This wine line, founded by Lisa Weinwurm, carefully vinified together with her husband Georg, brings Austria's precious and tasteful culture into the bottle. And this is how it comes to life - **the Austrian good life bottled.**