



## Zweigelt 2013



Zweigelt was named for the Austrian plant-breeder Prof. Fritz Zweigelt, who created this successful cross of Blaufränkisch and St. Laurent. This wine was aged in big oak barrels for 10 months. Our Zweigelt presents itself typical with flavours of cherry, plums and has smooth and round tannins.

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<b>age of the rootstocks</b>	6 - 25 years
<b>soil</b>	limestone, alluvial land
<b>training form</b>	high training system (80 cm trunk height)
<b>harvested on</b>	18 <sup>th</sup> - 27 <sup>th</sup> of September
<b>vinification</b>	skin contact between 14 and 16 days, fermentation temperature was between 29°C and 32°C, in big oak casks fermented, aged in old big barrels (3000 L) for 10 months
<b>aging ability</b>	2 to 5 years of harvest
<b>recommendation for dishes</b>	this wine fits excellent to roast veal, wild-fowl (pheasant, partridge, guinea fowl) or alternatively to pasta or barbecue and mild cheese
<b>service help</b>	red wine glass



**alcohol 13 % vol**

**acidity 5.2 ‰**

**dry**



AT-BIO-401, Österreichische Landwirtschaft

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