



Zweigelt 2017



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.

age of the rootstocks	6 - 30 years
soil	limestone, alluvial land
training form	high training system (80 cm trunk height)
harvested on	28th of September - 7th of October
vinification	skin contact between 10 and 14 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
aging ability	2 to 5 years of harvest
recommendation for dishes	this wine fits excellent to roast veal, wildfowl (pheasant, partridge, guinea fowl) or alternatively to pasta or barbecue and mild cheese
service help	red wine glass



alcohol 13 % vol

acidity 5.2 ‰

res. sugar 1 g/l



**AT-BIO-401, Österreichische Landwirtschaft
certified organic**

**JOHANNESHOF
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