



ZWEIGELT HEIDEBODEN QUALITÄTSWEIN 2017

ALCOHOL: 13,0 %
RESIDUAL SUGAR: 1,0 g/l
ACIDITY: 5,0 g/l

TYPE OF GRAPE:

Zweigelt

VINIFICATION:

Fermented in stainless steel vats.
Drinking temperature: 15-17°

CHARACTERISTICS:

fragrant nose after berries and licorice, bread spice, juicy, berry art; subtle herbal spice, matura tannin, good supportive acid, typical of the variety

OUR RECOMMENDATIONS FOR THIS WINE:

Meat - beef and lamb
poultry - goose and duck
cheese - spicy and matura