

ZWEIGELT HEIDEBODEN QUALITÄTSWEIN 2018



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

TYPE OF GRAPE:
Zweigelt

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

CHARACTERISTICS:
Straight, hay, plum, licorice, certain depth, touch pepper,
smoky, ripe fruit, plum compote, blackberry, sultana,
accompanied by light tannin notes, round.

OUR RECOMMENDATIONS FOR THIS WINE:

meat - beef and lamb
poultry - goose and duck
cheese - spicy and mature