



ZWEIGELT HEIDEBODEN QUALITÄTSWEIN 2019

ALCOHOL: 14,0 %
RESIDUAL SUGAR: 2,0 g/l
ACIDITY: 5,0 g/l

TYPE OF GRAPE:

Zweigelt

VINIFICATION:

Fermented 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 matura