

## GRAND SELECT 2021



ALCOHOL: 13,0%  
RESIDUAL SUGAR: 1,0 g/l  
ACIDITY: 6,0 g/l

TYPE OF GRAPE:

Zweigelt

VINIFICATION:

Fermented and stored in barriques for 18 months until bottling.

Drinking temperature: 15-17°

CHARACTERISTICS:

Ripe currant meets fine cranberry puree, red fruit, subtle smoky tones, a hint of dark chocolate; Excitingly interwoven structure with fine-grained tannins and balanced acidity, stimulating desire to drink, preserved plums with nutty nuances.

OUR RECOMMENDATIONS FOR THIS WINE:

cheese spicy casserole, „Strudel“, dumplings sweet and spicy