

SACRIS 2020

NEUSIEDLERSEE DAC RESERVE

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Zweigelt



AGING

24 months in small oak barrels
(100 % new wood)



SERVING TEMPERATURE

16 – 18 °C



READINESS TO DRINK

2024 – 2033, under ideal storage conditions



FOOD PAIRING

Veal liver, white meat with dark sauces



GLASS RECOMMENDATION

Bordeaux glass



93
FALSTAFF

91
DECANTER DWWA

ALCOHOL CONTENT

13,5 % vol.

ACIDITY

5,2 g/l

RESIDUAL SUGAR

1,1 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Parachernozem consisting of clayey sand with a high amount of gravel

YIELD PER HECTARE

25 hl

VINIFICATION

Traditional mash fermentation in steel tanks at 30 °C, 18 days of maceration, followed by malolactic fermentation

ALLERGENS

Contains sulfites

BOTTLING

November 2023

TASTING NOTES

Dark cherry red with a black core and a violet tinge at the rim. Wonderful spectrum of dense and strong fragrances, ripe heart cherries, dried plums, mountain cranberries, fine blackberry confit, wonderful steppe herbs, orange zest, eucalyptus, nuances of cinnamon and cloves as well as fine roasted aromas. The full power of Zweigelt unfolds on the palate – wonderfully dense, smooth, rich in finesse and powerful, juicy fruit of black cherries, underlaid by a little mint, delicate touch of figs, roasted plums, delicate herbal spiciness, fleshy, full-bodied, fresh and slightly salty minerality, milk chocolate, pronounced tannin grip, fine roasted aromas, wonderful fruit sweetness, remains on the palate forever and is very profound. This splendid interpretation of Zweigelt makes the tasting a special kind of wine experience.

WEINGUT SALZL SEEWINKELHOF

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