

SPÄTLESE ROT 2021

SALZL
SEEWINKELHOF



GRAPE VARIETIES

Zweigelt, Merlot



AGING

In steel tanks



SERVING TEMPERATURE

14 – 16 °C



READINESS TO DRINK

2022 – 2028, under ideal storage conditions



FOOD PAIRING

Goose liver, light cheese varieties



GLASS RECOMMENDATION

Narrow red wine glass



ALCOHOL CONTENT

10 % vol.

ACIDITY

5.6 g/l

RESIDUAL SUGAR

63.2 g/l

QUALITY LEVEL

Sweet wine (Prädikatswein)

VINEYARDS

Römerstein

SOIL

Parachernozem consisting of clayey sand with a high amount of gravel

YIELD PER HECTARE

45 hl

VINIFICATION

Short mash fermentation in steel tanks at 22 °C, interrupted fermentation at 54.2 g/l residual sugar

ALLERGENS

Contains sulfites

BOTTLING

January 2022

TASTING NOTES

Dark red color with violet reflections. Pleasant scent of very ripe dark fruits such as blueberries, blackberries, cherries, also chocolate and hazelnut nuances, slightly floral notes of violets and fine soft honey nuances. On the palate very dense, ripe confectioned fruit, blackberries, blueberries, chocolate, almond, discreet hints of honey, strawberries and cherries, very soft and inviting. This sweet red wine pairs perfectly with game with cranberries, but also fits as a dessert wine for dishes like Kaiserschmarren (sweet shredded pancakes).

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