

# SPÄTLESE ROT 2022

**SALZL**  
SEEWINKELHOF



## GRAPE VARIETIES

Zweigelt, Merlot



## AGING

In steel tanks



## SERVING TEMPERATURE

14 – 16 °C



## READINESS TO DRINK

2023 – 2029, under ideal storage conditions



## FOOD PAIRING

Goose liver, light cheese varieties



## GLASS RECOMMENDATION

Narrow red wine glass



## ALCOHOL CONTENT

11 % vol.

## ACIDITY

6,4 g/l

## RESIDUAL SUGAR

70,4 g/l

## QUALITY LEVEL

Sweet wine (*Prädikatswein*)

## 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 70,4 g/l residual sugar

## ALLERGENS

Contains sulfites

## BOTTLING

November 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).

WEINGUT SALZL SEEWINKELHOF

Zwischen den Reben 1 | A-7142 Illmitz | T. +43 2175 243 42 | F. 243 42 4 | weingut@salzl.at | www.salzl.at

