

ZWEIGELT RESERVE

2022

SALZL
SEEWINKELHOF



REBSORTEN

100 % Zweigelt



AUSBAU

12 months in small oak barrels



TRINKTEMPERATUR

16 - 18 °C



TRINKREIFE

2025 - 2034, with optimal storage



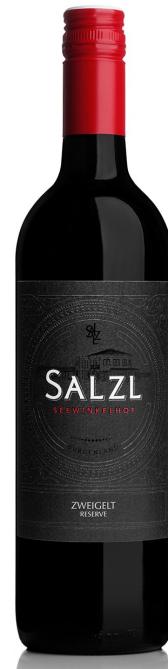
SPEISEBEGLEITUNG

Calf's liver, white meat with dark sauces



GLASEMPFEHLUNG

Bordeaux Glas



GESAMTALKOHOL

14 % vol

SÄURE

4,5 g/l

RESTZUCKER

3,3 g/l

QUALITÄTSSTUFE

Quality wine, dry

BODEN

Paratschernosem of loamy sand with a high gravel content

ERTRAG JE HEKTAR

40 hl

VINIFIZIERUNG

Traditional mash fermentation in steel tanks at 30 °C, maceration for 14 days, followed by malolactic fermentation

ALLERGENE

Contains sulfites

FLASCHENFÜLLUNG

August 2025

BESCHREIBUNG

Dark ruby garnet with an almost black core, violet reflections and delicate rim brightening.

Wonderfully delicate fruit notes on the nose, ripe sour cherries, stewed cherries, blueberries, a hint of tobacco notes as well as fine roasted aromas, candied orange zest and fine spice in the background.

The wonderfully creamy mouthfeel exerts enormous pressure, pure fruit bomb, lots of melting with delicately supporting acidity, salty minerality, juicy, ripe cherry fruit, red wild berry confit, fine tannins, chocolatey touch, plums in the aftertaste, balanced texture, inviting drinking flow, delicate roasted aromas, some coconut, long spicy finish.

A wonderful and typical Zweigelt that guarantees enormous drinking pleasure!

