

# 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!

WEINGUT SALZL SEEWINKELHOF

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