

ZWEIGELT RESERVE 2021

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Zweigelt



AGING

12 months in small oak barrels



SERVING TEMPERATURE

16 – 18 °C



READINESS TO DRINK

2025 – 2034, under ideal storage conditions



FOOD PAIRING

Veal liver, white meat with dark sauces



GLASS RECOMMENDATION

Bordeaux glass

93
A LA CARTE



ALCOHOL CONTENT

14 % vol.

ACIDITY

5,0 g/l

RESIDUAL SUGAR

2,0 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Parachernozem consisting of clayey sand with a high amount of gravel

YIELD PER HECTARE

40 hl

VINIFICATION

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

ALLERGENS

Contains sulfites

BOTTLING

July 2024

TASTING NOTES

Dark ruby garnet with an almost black core and violet reflections fading slightly at the rim. Wonderfully delicate fruit notes on the nose, ripe sour cherries, cherry compote, blueberry, a hint of tobacco, fine roasted aromas, candied orange zest and fine spiciness in the background. The delightful creamy mouthfeel weighs enormously on the palate, pure fruit bomb, very mellow with delicately supporting acidity, salty minerality, juicy, ripe cherry fruit, red wild berry confit, fine tannins, chocolate touch, plums in the aftertaste, balanced texture, inviting drinking flow, delicate roasted aromas, some coconut and a long spicy finish. A wonderful and typical Zweigelt that guarantees a great deal of drinking pleasure.

WEINGUT SALZL SEEWINKELHOF

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