

## Zweigelt 2022

**Grape:** Zweigelt  
**Soil composition:** loamy loess  
**Altitude:** 600ft  
**Exposure:** north-east  
**Average age of vines:** between 20 and 30 years  
**Farming practice:** sustainable

**Wine production:**  
 harvest time: beginning of October  
 fermentation: in steel tanks at max. 65°F

**Alcoholic content:** 12,0 % vol.  
**Acidity:** 5,2 g/l  
**Residual sugar:** 3 g/l  
**Potential:** 2022-2025

**Tasting notes:**  
**Color:** delicate crimson red  
**Nose:** caramelized plum, cherry, light notes of wood.  
**Taste:** velvety smooth, caresses the palate, cherry, dark berries and a hint of vanilla.

**Food pairing:** deer, beef filet, pizza, pasta

**Best temperature to drink** 60°F



### WINERY Paul-D

Mitterstockstall. Wagram. Austria  
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*Wine-maker: Paul Direder*  
*Size of winery: 35ha*

*Region: Wagram - Austria*  
*Geography: north/west of Vienna*  
*Climate: continental/Pannonian*  
*Soil: loam and loess*