



WANTED

## Zweigelt 2019

*grape: Zweigelt*

*soil composition: loamy loess*

*elevation: 180m*

*exposure: north-east*

*average age of wines: between 20 and 30 years*

*farming practice: sustainable*

### **wine production:**

*harvest time: beginning of September*

*fermentation: in steel tanks at max. 18°C*

*alcoholic content: 13% vol.*

*total acidity: 5.3g/l*

*residual sugar: 1.3g/l*

### **tasting notes:**

*look: clear, carmine red with a slight violet note*

*smell: pickled plum, slight chocolate note*

*taste: fruity, fresh, blackberry, plum, slight clove, intensive finish*

*food pairing: Pizza, Burger  
serve it a little chilled and it's a great summer red.....*

*Ideal temperature to drink: 13°C*



## **PAUL D.**

**Mitterstockstall. Wagram. Austria**

[www.paul-d.at](http://www.paul-d.at)

[paul@paul-d.at](mailto:paul@paul-d.at)

*wine-maker: Paul Direder*

*size: 26 ha*

*total annual production: 80.000 bottles*

*grape varieties: 70% Grüner Veltliner, 20% Zweigelt, 5% Müller Thurgau, 2% Riesling, 1% Muskateller, 1% Frühroter Veltliner, 1% Roter Veltliner*

*region: Wagram - Austria*

*geography: north of Vienna*

*climate: continental/pannonian*

*soil: loamy loess*

**kwselection.com**



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Bottle/case:720  
Cases/layer:12  
Cases/palett:60