

Zweigelt 2021

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: 12,5 % vol.
Acidity: 5,5 g/l
Residual sugar: 2,5 g/l
Potential: 2021-2025

Tasting notes:
Color: clear, red-violet note
Nose: fruity, vanilla, sour cherry
Taste: fruity, velvety smooth, slight note of pepper, full-bodied of plum

Food pairing: deer, beef filet, pizza, pasta

Best temperature to drink: 55°F



In transition
to
organically
certified

WINERY Paul-D
Mitterstockstall. Wagram. Austria
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Wine-maker: Paul Direder
Size of winery: 30ha

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