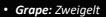
Zweigelt 2022





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



Mitterstockstall. Wagram. Austria

paul@paul-d.at

Wine-maker: Paul Direder Size of winery: 35ha





Geography: north/west of Vienna Climate: continental/Pannonian Soil: loam and loess