

# 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*

**Mitterstockstall. Wagram. Austria**

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

*Wine-maker: Paul Direder*

*Size of winery: 35ha*

*Region: Wagram - Austria*

*Geography: north/west of Vienna*

*Climate: continental/Pannonian*

*Soil: loam and loess*



<b>kwselection.com</b> <small>Fine Wines from Austria*   www.kwselection.com   kwittauer@gmail.com</small>	 Klaus Wittauer 703-624-6628 <a href="mailto:kwittauer@gmail.com">kwittauer@gmail.com</a> <a href="http://www.kwselection.com">www.kwselection.com</a>	UPC: 7 87263 31082 3	Bottle/case: 12 Cases/layer: 12 Cases/pallet: 60
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