

- **Zweigelt  
2023**

- *variety: 100% Zweigelt*  
*soil : loamy loess*  
*elevation: 200 meters*  
*exposure: north-east*  
*age of vines: between 20 and 30 years*  
*Farming practice: sustainable*

*harvest time: beginning of October*  
*fermentation: was fermented and aged in temperature controlled stainless steel tanks at max. 65°F*

*Alcoholic content: 12,5 % vol.*

*Acidity: 5,7 g/l*

*Residual sugar: 2,7 g/l*

*Potential: 2023-2026*

*tasting notes:*

*Color: delicate crimson red*

*Nose: plum, cherry, light notes of wood.*

*Taste: velvety smooth, caresses the plate, cherry, dark berries and a hint of vanilla.*

*Food pairing:*

- *Deer, beef filet, pizza, pasta*

*ideal temperature to drink: 60°F*

- *Vegan wine*



Weingut Paul D.  
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size: 30 acre  
established in : 1849  
region: Mitterstockstall, Wagram  
geography: 60km north/west of vienna  
climate: continental/pannonian  
soil: loam and loess



AUSTRIAN WINE

# Weingut Paul D.



*Ried Schlossberg*



*Grüner Veltliner*



*Loess Soil*