



2017

Z W E I G E L T

Qualitätswein dry

alcohol: 12,5% Vol.  
residual sugar: 1,5g/l  
acidity: 4,8g/l  
screw-cap

#### SOIL & VINEYARD

sandy soil  
Kapitel I. planted in 1984

#### PRODUCTION

harvested in end of September. must  
fermentation for six days in vats. then  
pressing. aged in stainless steel.

#### CHARACTER

*You should never run out of stock! Easy-  
going, fruity, friendly! Purple. Elegant cherry  
fruit, vanilla and liquorice! Well integrated  
acidity and ripe tannins.*

*Tipp:*

*besonders lagerfähig - langer Trinkgenuss*

everybody's darling.