



2018

Z W E I G E L T

Qualitätswein dry

alcohol: 12,5% Vol.
residual sugar: 3,0g/l
acidity: 5,2g/l
screw-cap

SOIL & VINEYARD

black earth
Kaiserwinkel. planted in 2001

PRODUCTION

harvested in middle of September. must fermentation for seven days in stainless steel tanks. subsequently pressing. aged in stainless steel.

CHARACTER

Typical cherry-notes. Sappy blackheart and cherry juice. Very opulent fruit with subtle savoriness and smooth tannins. Never too easy, never too heavy. A real allrounder. A little bit chilled he will be the entertainer of the evening. I promise!

everybody's darling.