

KLASSIK CUVEE
ZWEIGELT x MERLOT

Variety:	80 % Zweigelt – 20 % Merlot
Origin:	Lower Austria
Harvest:	mid of October, Manual harvest and selection in the vineyard
Vineyard:	Loess topped with cambisols and gravel in the North of Langenlois
Vinification:	Fermentation for 3 weeks in steel tanks, followed by malolactic fermentation. Matured for 12 months in large wooden casks.
Standards:	The wine is produced in accordance with the regulations of Controlled Ingrated Production (AMA) and sustainable production Austria(LACON).
Alcohol:	13 vol. % by volume
Serving temperature:	14 °C
Optimum drinking:	within 5 years
Wine description:	Zweigelt is an autochthone grape for Austria. Merlot gives a very special structure on the palate, as Zweigelt usually is rather soft in tannins. Deep ruby-garnet and ripe dark berries on the nose. Very elegant texture and a fine, mellifluous finish.
Food pairing:	pumpkin soup, calf's liver, sheatfish with truffle, game, cheese, leg of lamb, sautéed vegetables, duck with mushrooms, hearty beef dishes.
EAN-Code:	9120012060074



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