



ZWEIGELT Ried Eichberg Reserve

Jahrgang: 2018
Weinsorte: Zweigelt
Niederösterreich
Österreich

Quality level: quality wine

Type: off-dry

Grapes: 100% Zweigelt

Soil: The Eichberg is situated in the east of Strass. The soil is mostly loess with layers of crushed rocks.

Winemaking: fermented and stored in big acacia wood barrels

Taste: a very powerful, fruity drinking type of Zweigelt, juicy acid structure, very fruity bouquet with aromas of dark berries.

Alcoholic strength: 13.4 %vol.

Residual sugar: 1.0 g/l

Acid: 4.9 g/l

Drinking temperature: 12°

Storage Capacity: to 2028

Bottle size: 0,75 l and 0,375 l

Closure: Screw cap

Aroma: Dark berries give the wine its fruity structure, subtle cherry notes join the other aromas and flavours of this versatile food wine.

The Zweigelt Wahre Werte Ried Eichberg is a very fruity and fullbodied wine, perfectly for dark meat like beef or lamb or any kind of barbecue, cheese.

A wine which is already now perfect to drink and continue to age gracefully.

The grapes are selected and picked by hand.