

Vanara

ZWEIGELT

1 Liter

TASTING NOTES Bright Dark ruby red with violet reflexes - Smoky, spicy, savoury, mouth-watering and with a brighter red fruit character, decent tender tannins, beautiful harmonic acidity

Vintage	2022
Grape variety	ZWEIGELT
Product of	AUSTRIA
Wine growing region	LOWER AUSTRIA
Quality level	LANDWEIN
Optimum drinking age	2023 - 2028
Drinking temperature	46 °F
Alcohol	13,0 vol%
Residual sugar	2.5 g/L DRY
Acidity	5.1 g/L
Must scale	16.3 BRIX
Bottle cap	SCREW CAP
Packaging	CASES OF 12 BOTTLES
Layers	13 CASES/LAYER; 5 LAYERS ON 1 FULL EURO PALLET 65 CASES/PALLET; 780 BOTTLES/PALLET

FOOD PAIRING Ideal with a slight chill, this aromatic red is light and food-friendly - cheeses, cured meats, veggies, poppy noodles, pizza and pasta

VINIFICATION Harvest at the beginning of October into big boxes, 16 days fermentation on the skins at 30 – 32 ° C, followed by malolactic fermentation gentle pressing with pneumatic press,

TERROIR different tongues of brown earth, loam and loess, southern facing vineyard site

