

ZWEIGELT Furth



100% Handpicked

Grapes origin from Zweigelt vineyards in Furth, situated on the southern side of the Danube, where the Danube Valley opens up towards east and the landscape changes to smooth hills.

Soil

Loess (highly calcerous sandy-silty aeolic sediment from the Alps)

Harvest und Vinification

Middle of October we pick the fully ripe grapes with 20° KMW by hand. After crushing and destemming the mash is fermented in a stainless steel tank, temperature-controlled and is overflowed with the must twice a day. Careful pressing followed and after maturing in the tank it is bottled and released.

Tasting Notes

Dark ruby red colour with violet reflexes. Intense nose of dark-red cherries, raspberries and fine herbs. On the pallet bursting fruitiness with herbal spiciness, medium bodied with soft tannins and a fruity finish.

To serve with

Light meat, pasta, lamb, grilled meat, game, hard cheese.

Serving temperatures

14–15°C

100% stainless steel		Alc: 13.0%vol
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Nutritional Information (per 100ml)	
Energy	78 Kcal / 328 kJ
Carbohydrates	1.0 g
of which sugars	0.1 g

Contains negligible amounts of:
fat, saturated fat, protein, and/or salt

Ingredients:

Grapes*, Preservatives and antioxidants: Sulfites,
Stabilizers: Metatartaric acid
Contains sulfites

*from organic farming / organically produced

