

# Zweigelt

## 2013

Zweigelt is an indigenous Austrian grape and probably the most important of all our red wine varieties nowadays. Decades ago our family was among the first who planted these then new vines in Gols, today's Zweigelt capital of the world. This allows us not only to look back on many great vintages but also gave us lots of experience with this fine grape that we're very fond of.

Our Zweigelt is a delicate and fruity example of its variety. It's an easy companion to lots of foods and opportunities where it shows the great quality that Zweigelt grapes are capable of producing even when it comes to light and soft reds.

**Tasting Notes:** Our 2013 vintage Zweigelt shines dark purple red in its glass. The bouquet is reminiscent of cherries and dark fruits. The wine is easy to drink and pleasingly smooth on the palate.

**Food Suggestion:** Zweigelt can be combined with lots of meat- and noodle-dishes. It can be enjoyed in quiet moments or just if one feels the desire to.

**Aging Potential:** Reaches its optimum about one to two years after the harvest. Can be easily kept for 4 or more years.

**Drinking Temperature:** 18 °C

**Alcohol Content:** 12.5 %vol      **Sugar Content:** 3.2 g/L      **Acidity:** 5.4 g/L



Distinctive and majestic like the stork.

The stork is without any doubt the unofficial heraldic animal of the Burgenland. Storks are an impressive sight on ground as well as in the air. Quite often they can be seen nearby while working in the vineyards. They hunt for worms and mice and because nobody would think about harming them, they have become less shy over time. It does sometimes happen that a stork lingers very close to people or machines and just minds its own business without being disturbed at all.



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