

Zweigelt

2010

The Zweigelt is the star among the Austrian red wine varieties. The reason for this is the great versatility of this notable variety. Under skillful treatment the Zweigelt can yield fruity and velvety as well as heavy and full red wines with a great tannin structure. Good Zweigelt wines can easily be compared to renowned international varieties like Cabernet Sauvignon, yet the character of a Zweigelt always remains likable, easy to drink and charming on the palate. The lighter of our Zweigelt variants is simply named "Zweigelt". It is developed in classical Austrian style in big oak barrels, not too heavy and therefore an ideal everyday wine.

Tasting Notes:	Our Zweigelt 2010 shimmers 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 matched to 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 year after the harvest. Can be kept for 3 or more years.	
Drinking Temperature:	18 °C	
Alcohol content: 12.5 % vol	Sugar Content: 2.1 g/L	Acidity: 4.9 g/L



Distinctive and majestic like the stork.

The stork is without question 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.