

NEUSIEDLERSEE DAC

Zweigelt 2012

Zweigelt is an indigenous Austrian grape and today the most important of all our red wine varieties. Decades ago our family was among the first to plant these then very new vines in Gols, today's Zweigelt capital of the world. This allows us to look back on many great vintages and lots of experiences with this very special grape that is also dear to us. NEUSIEDLERSEE DAC stands for a Zweigelt that is just at home here. Soil, climate and winemaking experience combined form an authentically styled, likeable-fruity wine that is typical for the grape as well as the Neusiedlersee growing region.

Tasting Notes:

Our NEUSIEDLERSEE DAC shimmers dark purple red in its glass. The bouquet is reminiscent of cherries and dark fruits. The wine is very palatable and pleasingly smooth on the palate and thus representative of a fruity Zweigelt from the Neusiedlersee growing region.

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: 5.0 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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