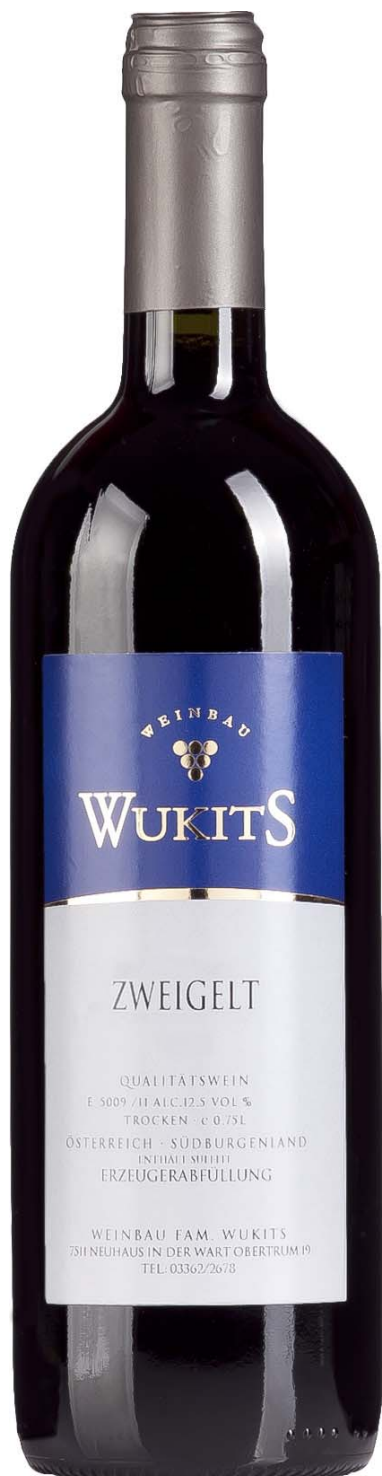




Zweigelt 2010

Southern Burgenland

Variety:	Zweigelt
Quality:	Quality Wine (=Qualitätswein)
Readiness:	2012
Analysis:	
Residual Sugar	2,0 g/l
Acidity	5,3 g/l
Alcohol	13,0 %vol
Development Potential:	until 2015
Origin:	Csaterberg, Southern Burgenland
Site:	Soil of opal and serpentine conglomerates
Age of vines:	15 years
Winemaking:	Fermentation in steel tank, then pressed after 10 days. Malolactic fermentation in steel tanks, before aging for eight months in large wooden barrels, then bottling
Closure:	Screw cap
Wine description:	Dark ruby garnet. Aromas of ripe cherries, blueberries and cranberries repeat themselves on the tongue for a very elegant, mild, complex and enjoyable sensation
Drink recommendation:	Serve at 16 – 18 °C.
Food pairing:	With cold ham or cheese. Particular suited to be served with many grilled or cooked meat dishes of beef, pork or gammon. Austrian chefs like to use the wine also in preparing sauces. Also a very good companion to typical Austrian desserts like Kaiserschmarrn, Kirschenknödel or Sachertorte
Awards:	AWC Vienna 2012 - Silver Medal



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