

KREMSTAL RESERVE

BLAUER ZWEIFELT

handverlesen & nachhaltig bewirtschaftet

*fruity, smooth, mild
best served with: hearty snack and light
meat meals
dry - 12,5 %vol.*

*Dark ruby red with violet shades, intense
fruitiness of hearth and sour cherries. Soft
with compact tannin structure. A
wonderfully long and fruity aftertaste.*

Rebsorte: Blauer Zweigelt

Standort/Boden: The well-known Kremser Sandgrube: Less soils and conglomerate stone store the heat of sunny days and reflect it at night. Light and sandy clay prevail and stand for refreshing & spicy Veltliner or Riesling and juicy & vibrant Zweigelt.

Alkohol: 12,5 %vol.

Restzucker: 2 g/l

Säure: 5,2 g/l

Ausbau: fermentation in an open top fermenter at about 20° C, maturation in stainless steel-tanks.

Verschluss: screwcap

Optimale Trinktemperatur: 18 – 20°C

Optimale Trinkreife: 2026 – 2031

Gebinde: 075l

Jahrgang 2023

