

2017

Z W E I G E L T S E L E C T I O N

Qualitätswein dry

alcohol: 13,5% Vol. residual sugar: 1,0g/l

acidity: 5,0g/l natural cork

SOIL & VINEYARD

black earth Kaiserwinkel. planted in 1987

PRODUCTION

harvested in early October. must fermentation for nine days in vats. then pressing. aged in new Barrique barrels for eighteen months.

CHARACTER

Next to Prädikatsweine, Zweigelt is THE essence of Seewinkel. This one is a paradigm. Typical blackheart-notes, lapped around from vanilla, licorice and tobacco.