

# BLAUER ZWEIGELT

RED WINE *organically cultivated*

**juicy** & tender harsh, dark berry aromas, sour cherry, smoky structure, fine corned tannins; balanced food companion; dry & **charm**



colour sense: RVBY RED = BROWN



|                      |  |
|----------------------|--|
| VINTAGE              | 2017   |
| VINE VARIETY         | <b>Blauer Zweigelt</b>   |
| WINE GROWING REGION  | Austria  |
| VINEYARD AREA        | <b>Vulkanland Area Styria</b><br>This fertile area and its people are characterised by the charm of the Mediterranean south as well as having an Illyrian climate coupled with Continental and Pannonian influences. |
| AGE OF VINES         | 25 years   |
| VALUES               | 12.5 Vol.% - SRE: 5.7 g/l ; RZ: 1,1 g/l<br>KMW 19°   |
| FERMENTATION CONTROL | fermentation at controlled temperature in stainless steel mash tanks   |
| MATURATION & STORAGE | malolactic and age in small multilayered wooden barrels  |
| DRINKING ENJOYMENT   | 14°C   |
| AGING POTENTIAL      | under ideal storage conditions till 2025   |
| FOOD RECOMMENDATION  | an ideal companion for meat dishes as beef, lamb, or venison. Also a good combination – the Italian kitchen with pizza, Saltimbocca and Ratatouille.   |





**BIODYNWEIN VON PLODER – ROSENBERG**

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