


## 100 DAYS Zweigelt Neusiedlersee DAC Reserve 2022

Powerful, complex, at least 100 days on the skins, 12-16 months in barrique. Dark fruit, chocolate, spice, ageing potential.





 **VARIETY:** Zweigelt

 **ORIGIN:** Neusiedlersee DAC

 **MATURATION:** after the long maceration on the mash in new barrique barrels for 12 to 16 months

 **HARVEST:** Mid-September with careful selection in the vineyard

 **VINIFICATION:** Perfectly ripe grapes are harvested and first extracted cold on the skins. This is followed by temperature-controlled fermentation with marc flooding. After the main fermentation, the mash remains in the fermentation tank with the seeds and skins for at least 100 days while the malolactic fermentation begins.

 **SOIL:** Loamy soil with varying gravel content and lime content, criss-crossed by deep mineral red gravel strips – ideal for fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 14.5 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.9 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

STORAGE POTENTIAL: at least 10-15 years, much longer if stored well

FOOD RECOMMENDATION: Dark meat and game, spicy dishes and Asian cuisine, also ideal with traditional Burgenland goose and porcini mushrooms

CONTAIN SULPHITES

GOLD MUNDUS VINI Spring Tasting 2025

EAN code single bottle: 912004176 5414

EAN code box of six: 912004176 5421

Packaging unit: box of six