

Every DAYS Zweigelt Neusiedlersee DAC 2022

Uncomplicated, but full of character! Fruity cherry & sour cherry, lively freshness, gentle tannin – charming to the last sip.




 **VARIETY:** Zweigelt

 **ORIGIN:** Neusiedlersee DAC

 **MATURATION:** In steel tank

 **HARVEST:** Mid to end of September with careful selection in the vineyard

 **VINIFICATION:** Harvest of perfectly ripe grapes, short cold maceration, followed by temperature-controlled mash fermentation with marc flooding. Afterwards, malolactic fermentation.

 **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: 13.5 % vol.

DRINKING TEMPERATURE: 14 - 16°C

ACIDITY: 4.8 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: at least 3 to 5 years, much longer if stored well

FOOD RECOMMENDATION: Universal food companion – whether pasta, fish, meat or Asian cuisine, also an ideal summer red when chilled

CONTAIN SULPHITES

SILBER Berliner Wein Trophy Winterverkostung 2025

GOLD Berliner Wein Trophy Sommerverkostung 2024

ÖGZ Zweigelt-Sortensieger 2024

GOLD Portugal Wine Trophy 2024

EAN code single bottle: 912004176 6435

EAN code box of six: 912004176 6442

Packaging unit: box of six