

Every DAYS Zweigelt Neusiedlersee DAC 2023

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

GOLD Portugal Wine Trophy 2025

GOLD AWC Vienna Spring Tasting 2025

SILVER Berliner Wine Trophy Winterverkostung 2025

GOLD Mundus Vini Spring Tasting 2026

SILVER AWC Vienna Spring Tasting 2026

EAN code single bottle: 912004176 6435

EAN code box of six: 912004176 6442

Packaging unit: box of six

