



ETZ



Blauer Zweigelt

2015

Alk.: 12,5 %

Dry

The grapes used to produce this Blauer Zweigelt are taken from one of our Blauer Zweigelt vineyards. It's soil consists mainly of Löss.

Fermented and left on the skins for a period of up to 10 days. Matured in both stainless steel and big casks it brings the typical flavor of a fruity Blauer Zweigelt.

Tasting notes

Shiny ruby red to violet. Ripe Cherries and hints of plum in the nose. Nicely balanced with elegant tannin structure. Tender and soft on the palate with a warm finish.