

# ZWEIGELT RESERVE 2018

**SALZL**  
SEEWINKELHOF



#### GRAPE VARIETIES

100 % Zweigelt



#### AGING

12 months in small oak barrels



#### SERVING TEMPERATURE

16 – 18 °C



#### READINESS TO DRINK

2021 – 2030, under ideal storage conditions



#### FOOD PAIRING

Veal liver, white meat with dark sauces



#### GLASS RECOMMENDATION

Bordeaux glass



92

TASTED  
BY ANDREAS  
LARSSON

91

FALSTAFF

4 GLASSES

WEINPUR-GUIDE  
2021/22

#### ALCOHOL CONTENT

13.5 % vol.

#### ACIDITY

4.1 g/l

#### RESIDUAL SUGAR

1.4 g/l

#### QUALITY LEVEL

Quality wine, dry

#### SOIL

Parachernozem consisting of clayey sand with a high amount of gravel

#### YIELD PER HECTARE

40 hl

#### VINIFICATION

Traditional mash fermentation in steel tanks at 30 °C, 14 days of maceration, followed by malolactic fermentation

#### ALLERGENS

Contains sulfites

#### BOTTLING

March 2021

#### TASTING NOTES

Dark ruby garnet with an almost black core and violet reflections fading slightly at the rim. Wonderfully delicate fruit notes on the nose, ripe sour cherries, cherry compote, blueberry, a hint of tobacco, fine roasted aromas, candied orange zest and fine spiciness in the background. The delightful creamy mouthfeel weighs enormously on the palate, pure fruit bomb, very mellow with delicately supporting acidity, salty minerality, juicy, ripe cherry fruit, red wild berry confit, fine tannins, chocolate touch, plums in the aftertaste, balanced texture, inviting drinking flow, delicate roasted aromas, some coconut and a long spicy finish. A wonderful and typical Zweigelt that guarantees a great deal of drinking pleasure.

WEINGUT SALZL SEEWINKELHOF

Zwischen den Reben 1 | A-7142 Illmitz | T. +43 2175 243 42 | F. 243 42 4 | weingut@salzl.at | www.salzl.at

