

ZWEIGELT - ORGANIC

Thermenregion, Austria

Familie Reinisch

www.j-r.at

Method & Production

Zweigelt was named for the Austrian plant-breeder Prof. Fritz Zweigelt, who created this successful cross of Blaufränkisch and St. Laurent. The Zweigelt grapes are harvested in September. The juice is macerated on the skins for around 7-10 days. Fermentation in big oak casks at a controlled temperature of between 29°C and 31°C. After fermentation, the wine is aged in large old barrels (3000L) for 10 months before bottling.

Tasting Notes

The Zweigelt has typical flavors of cherries and plums. It is velvety smooth with silky tannins and a good acid back bone.

Food Matching

This wine is excellent with roast veal, wild-fowl (pheasant, partridge, guinea fowl), or alternatively with a stew and spatzle. Good with mild mountain cheeses like comté.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
JR0523	Zweigelt - Organic	Zweigelt	2023	13.0%	Screw Cap	6x0.75lt	Yes	No	No	No