



## ZWIGELT - ORGANIC

Thermenregion, Austria

Familie Reinisch



[www.j-r.at](http://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 |
|-----------------|--------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |                    |               |         |         |              |           |         |            |       |         |
| JR0523          | Zweigelt - Organic | Zweigelt      | 2023    | 13.0%   | Screw Cap    | 6x0.75lt  | Yes     | No         | No    | No      |