



## ZWEIGELT - 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