



REITHMAIER



CAVALLO ZWEIGELT 2023

12.9 % alcohol | dry | 5.2 g/l acidity

Quality wine - Lower Austria

Soil: Sandy loam
Age of vines: 35 years
Yield: 45 hl/ha

VINIFICATION:

Selectively hand-picked on 1 October. The grapes were destemmed before fermenting on the mash for 8 days at approx. 28-30 °C. Half of the wine was stored in large wood casks and half in stainless steel tanks. Bottled at the start of July 2024

TASTING NOTES:

Elegant cherry aromas in the nose, concentrated juicy redcurrant and rosehip notes – simply a pleasure to drink

FOOD PAIRINGS:

Pairs beautifully with pasta and pizza, light game dishes, slightly chilled in summer with grilled meat

Serving temperature: 14-16 °C
Maturity: 2024-2030
Bottle size: 750ml
EAN - code: 9120009399262

