

Zweigelt

CLASSIC EXTENSION



MANUFACTURE

The Zweigelt grapes were fermented very gently on the skins for 14 days. The expansion took place in barriques and large barrels that were used several times.

CHARACTERISTICS

Dark ruby garnet, violet reflections, delicate water edge. Fine herbal notes, a little like red cherries, a hint of candied violets and orange zest. Juicy, elegant, fine, fresh acid structure, well integrated tannins, toffee on the finish, red berry confit on the finish, already easy to drink, has good length.

DRY

SERVING SUGGESTIONS

serving temperature

15°C

Goes well with pies, lighter chicken meat dishes and all kinds of cheese.

PACKAGING

Originally in a box of 6, also available as single bottles.

WEINGUT KERSCHBAUM

HAUPTSTRASSE 111 | 7312 HORITSCHON

TEL.: +43 2610 42392

FAX: +43 2610 42392 - 40

MAIL: WEINGUT@KERSCHBAUM.AT

WEB: KERSCHBAUM.AT

Kerschbaum