



REITHMAIER



BLAUER ZWEIFELT RESERVE 2022

14.2 % alcohol | dry | 5.0 g/l acidity

Quality wine - Lower Austria

Soil: Loam-loess soils
Age of vines: 25 years
Yield: 40 hl/ha

VINIFICATION:

Selective hand-harvesting on 28 September. Only the best grapes were destemmed and then fermented on the must for 30 days. This strong Zweigelt was matured in French Seguin Moreau Bourgogne barriques until bottling in July 2024

TASTING NOTES:

Dense deep red, rich cherry flavours alongside blackberries and juicy plums, hugely inviting with chocolate tones, full bodied on the palate

FOOD PAIRINGS:

Roast beef, braised leg of lamb, hearty gratin, saddle of venison, pheasant in bacon

Serving temperature: 16-18 °C
Maturity: 2024-2035
Bottle size: 750ml, magnum
EAN - code: 9120009399354

