



REITHMAIER



BLAUER ZWEIFELT RESERVE 2020

13.5 % alcohol | dry | 5.0 g/l acidity

Quality wine - Lower Austria

Soil: Loam-loess soils
Age of vines: 20 years
Yield: 40 hl/ha

VINIFICATION:

Selective hand-harvesting on 5 October 2020. 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 March 2022

TASTING NOTES:

Dense deep red, rich cherry flavours alongside blackberries and juicy plums, hugely inviting with chocolate tones, full bodied on the palate – will be strutting its stuff from 2023

FOOD PAIRINGS:

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

Serving temperature: 16-18 °C
Maturity: 2022-2030
Bottle size: 750ml, magnum
EAN - code: 9120009399354

