



SEPP ZWEIGELT 2007

WEINGUT SEPP MOSER
WINE REGION NEUSIEDLERSEE

Soil: "Tschernosem": deep dark soil partially mixed with gravel.

Grape: 100% Zweigelt!

Harvesting date: Beginning of September 2007

Grape processing: de-stemming, crushing, and partially cold-maceration.

Fermentation: in red wine fermentation tanks of stainless steel, 1 week of skin-contact.

Ageing: stainless steel

Bottling: April 2008

Alcohol: 11,4% by vol.

Acidity: 5,0 g/l.

Residual sugar: 3,3 g/l.

Characteristic: The violet rim is typical for Zweigelt. The fruity nose reminds (black) berries, cherry; also on the palate very supple and animating. A delicious harmonious light red! Ideal for the summer and to pair with fish for instance.

Food matching: veal, fish, ideal as a by-the-glass-wine on terrace, try it slightly chilled!

Ageing potential: 2010

