

SEPP ZWEIGELT 2008
ORGANIC
WINERY SEPP MOSER, APETLON
WINEREGION NEUSIEDLERSEE

Soil: black earth, massive gravel components

Harvest: middle of September

Grape processing: de-stemming and crushing; partially cold maceration

Fermentation: stainless steel fermentation vats, one week skin contact

Maturation: stainless steel

Bottling: April 09

Alcohol: 13,3 %vol.

Acidity: 5,5 g/l.

Residual sugar: 1,1 g/l.

Characteristic: dark red shine with purple reflexes, intense aromas of dark forest berries; mild on the palate, fruit intense

Food combination: boiled beef, slightly chilled a very nice “solo summer red”

Ageing potential: 2013