




Sepp Moser Blauer Zweigelt Reserve

Ruby-black color with attractive aroma of cherry and vanilla.

Round and velvety on the palate with a succulent fruit and a long finish.

Perfect partner for lamb and rost beef.

 *The Blauer Zweigelt varietal is a cross between Blaufränkisch (Blauer Limberger) and St. Laurent, a hybrid developed by Dr. Zweigelt in 1922.*




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