

# KREMSTAL RESERVE

## BLAUER ZWEIGELT

*handverlesen & nachhaltig bewirtschaftet*

*fruity, smooth, mild  
best served with: hearty snack and light  
meat meals  
dry - 12,5 %vol.*

*Dark ruby red with violet shades, intense  
fruitiness of hearth ans sour cherries. Soft  
with compact tannin structure. A  
wonderfully long and fruity aftertaste.*

**Rebsorte:** Blauer Zweigelt

**Standort/Boden:** The well-known Kremser Sandgrube: Less soils and conglomerate stone store the heat of sunny days and reflect it at night. Light and sandy clay prevail and stand for refreshing & spicy Veltliner or Riesling and juicy & vibrant Zweigelt.

**Alkohol:** 12,5 %vol.

**Restzucker:** 2 g/l

**Säure:** 5,2 g/l

**Ausbau:** fermentation in an open top fermenter at about 20° C, maturation in stainless steel-tanks.

**Verschluss:** screwcap

**Optimale Trinktemperatur:** 18 – 20°C

**Optimale Trinkreife:** 2026 – 2031

**Gebinde:** 075l

**Jahrgang** 2023

