

NEUSIEDLERSEE DAC 2018

SALZL

SEEWINKELHOF



GRAPE VARIETIES

100 % Zweigelt



AGING

In steel tanks, partly in small oak barrels
(used for the fourth time)



SERVING

16 – 18 °C



READINESS TO DRINK

2019 – 2025, under ideal storage conditions



FOOD PAIRING

Dark poultry (for example goose, duck),
strong fish dishes (for example eel, sea fish)



GLASS RECOMMENDATION

Narrow red wine glass



ALCOHOL CONTENT

13.5 % vol.

ACIDITY

4.7 g/l

RESIDUAL SUGAR

1.7 g/l

QUALITY LEVEL

Quality wine with designation of origin, dry

VINEYARDS

Römerstein

SOIL

Parachernozem consisting of clayey sand with a
high amount of gravel

YIELD PER HECTARE

45 hl

VINIFICATION

Traditional mash fermentation in steel tanks at
30 °C, 14 days of maceration, followed by
malolactic fermentation

ALLERGENS

Contains sulfites

BOTTLING

August 2019

TASTING NOTES

Dark ruby garnet with an almost black core and a violet tinge at the rim. Wonderfully typical cherry notes of heart cherry on the nose, sour cherry compote, fresh spicy components give a special kick, wild berry confit, fine floral nuances, redcurrant and a hint of nougat. Juicy, elegant, and wonderfully balanced on the palate, roasted cherries, plums, pleasant sweetness in the finish, fine bitter chocolate touch in the aftertaste, subtle salty minerality underlaid by fresh herbal spiciness, tobacco aromas, red ripe berry fruit, pronounced but soft and supple tannins. A wonderfully typical, harmonious Zweigelt with a soft tannin grip that is more fun with every sip and promises a smooth drinking pleasure.

WEINGUT SALZL SEEWINKELHOF

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