

# PANNOTERRA

## 2018

# SALZL

SEEWINKELHOF



### GRAPE VARIETIES

Zweigelt, Merlot, Cabernet Sauvignon



### AGING

12 months in small oak barrels  
(100 % new wood)



### SERVING TEMPERATURE

16 – 18 °C



### READINESS TO DRINK

2021 – 2029, under ideal storage conditions



### FOOD PAIRING

Intense meat and game dishes,  
aromatic cheeses



### GLASS RECOMMENDATION

Bordeaux glass



SALON  
2021

93  
A LA CARTE

94,5  
WEIN BURGENLAND  
AWARD 2021

92  
FALSTAFF

5/5 GLÄSER  
ROTWEIN GUIDE  
AUSTRIA 2022

4 GLÄSER  
WEIN PUR

### ALCOHOL CONTENT

14 % vol.

### ACIDITY

5.2 g/l

### RESIDUAL SUGAR

1.6 g/l

### QUALITY LEVEL

Quality wine, dry

### SOIL

Chernozem similar to loess consisting of sandy clay with a high amount of gravel, sandy soil, black earth consisting of clayey silt with a high amount of gravel

### YIELD PER HECTARE

30 hl

### VINIFICATION

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

### ALLERGENS

Contains sulfites

### BOTTLING

April 2021

### TASTING NOTES

Deep dark ruby red with a black core and violet reflections paling a little at the rim. Wonderful dark berry nose, cocoa powder, roasted raspberry nose, black pepper, spicy notes and ripe cherries. Weighty body, dark-fruited, ripe sour cherries, plums, Mon Chéri chocolates, mountain cranberries, roasted berries, fine herbal spiciness, licorice, some eucalyptus, black olives, delicate sweetness, velvety tannins, smoky and roasted, juicy acidity, slightly earthy notes with fresh and slightly salty minerality, a full-bodied, taut and superbly balanced wine with an elegant long-lasting finish. A powerful wine with great potential and 100% drinking pleasure.

WEINGUT SALZL SEEWINKELHOF

Zwischen den Reben 1 | A-7142 Illmitz | T. +43 2175 243 42 | F. 243 42 4 | weingut@salzl.at | www.salzl.at

