



Zweigelt

Schlosskellerei Gobelsburg, 2015

750 ml

Art. nr. 40006715

In addition to the floral notes of peony and aster, its aroma fan shows aromas of black cherries, dates, prunes and leather. A fine spice is added in the taste, which is accompanied by some tannins. With its balanced, not too heavy body, this Zweigelt is a wine that can be used in many ways.

Origin:	Austria / Niederösterreich / Kamptal
Grape variety:	Zweigelt
Maturity:	2 to 6 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Cold fish dish, dried meat, Bern meat platter with pickled cabbage, Hearty stew with pulses, Vegetable pie
Vinification:	fermentation in steel tank, soft pressing
Harvest:	hand-picking, strict selection, in small boxes
Maturation:	in large wooden barrel/foudre
Bottling:	filtration
Volume:	12.5 %



Certified integrated production



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10