

2013 RED! PEPP

Green Pepp, Pink Pepp and Red Pepp are universal partners and, therefore, perfectly suitable for banquets.

Continuous quality on a high level will also get young people to enjoy wine with the right style.

Blauer Zweigelt 2013



dry

plenty of fruit sweetness, aromas of dark berries; sour cherry, lively, velvety structure, mouth-watering – glides really easily across the palate

Vinification: 6 days of must fermentation at 25°C, fermentation and storage in stainless steel tank

Grape varietie(s): **Blauer Zweigelt**

Grand Cru: around Rösschitz

soil: mainly loess

yield: 7.500 kg/ha

Alcohol: 12,0 % vol.

residual sugar: 1,1 g/l

acidity: 5,2 g/l

maturity: 2014 – 2017

temperature: 12°C
