



Grape Variety(s): 100% Zweigelt

Alcohol: 12,5%vol

Acidity: 5,5 g/l

Residual sugar: 18,0 g/l

contains sulphites

**Description:** 

The summer drink for every event.

Vinification:

The wine was fermented cooled in stainless steel tanks. After 12 days, fermentation was complete and the wine was immediately filtered. After a resting period of one month, the Zweigelt was made into sparkling wine and bottled.

Serving temperature: 6-8 °C

