



Zweigelt Hedwighof 2007

Weingut Sepp Moser, Apetlon

Wine region Neusiedlersee

Grape variety: 100% Zweigelt

Vineyard site: Hedwighof

Soil: deep, dark and humous, partly well streaked with gravel

Harvesting date: beginning until mid of September

Grape processing: de-stemming, crushing, partially cold maceration

Fermentation: in stainless steel tanks, 10-14 days of skin-contact

Maturing: 100% in stainless steel

Alcohol: 12.5 %vol.

Acidity: 5.4 g/l.

Residual sugar: 1.4 g/l.

Description: ruby-black colour with violet rims; perfume of wood-berries; mild on the palate; velvety and powerful

Food combination: the deal partner to lamb!

Aging potential: 2015