



Zweigelt Reserve 2006

Weingut Sepp Moser, Apetlon
Wine region Neusiedlersee

Variety: 100% Zweigelt

Vineyard sites: Hedwighof, Hollabern

Soil: "Tschernosem": deep, dark, partly rich in humus,
partly well streaked with gravel

Harvesting date: end of September

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

Fermentation: on the mash in stainless steel, up to 20
days of skin contact

Maturing: 15 months in 300-lt.-oak-casks (no new oak
used)

Bottling: February

Alcohol: 13.0 %vol.

Acidity: 4.8 g/l.

Residual sugar: 0.9 g/l.

Characteristic: ruby-black colour; attractive aroma of
sour cherry and vanilla; on the palate round and velvety;
with a charming fruit and a long finish

Food matching: roast beef and perfect partner to lamb

Aging potential: 2017