

Zweigelt Fasangarten CLASSIC 2008

Variety:	Zweigelt
Growing Region	Thermal Region, Lower Austria
Age of the vines::	28 years
Vineyard Parcel:	Fasangarten
Yield:	49 hl
Soil type:	Deep brown soil
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	18.5 KMW
Fermentation:	7 days in a steel tank
Malolactic:	In large wooden barrels
Maturation:	In large wooden barrels
Alcohol:	12.5 Vol. %
Acidity:	4.5 g/l
Residual sugar:	1.5 g/l
Drinking temperature:	16 ° C(62,6 ° F)
Optimal drinking period:	1 - 3 years
Overall impression:	Ruby red with a violet rim; a delicate—still youthful—sour cherry bouquet; fresh and fruity with a hint of tannin at the finish
Culinary Tip:	Tastes great with ragouts, quiche Lorraine, beef tartar, and pheasant!
Christian Fischer says:	A classic among red wines! „Fasangarten“ has become a brand name in the food and wine industry.