

Zweigelt V.O. 2011

We have been cultivating some of the best hillside vineyards in and around Langenlois for generations. Our rich soils are combined with traditional winemaking techniques that are in perfect harmony with nature. This enables us to produce a wide range of multi-faceted and complex wines.

V.O. means “Vinum Optimum”: selected grapes from old vines (25 – 50 years) in different vineyards with loess and clay.



Site:	Langenlois
Variety:	Blauer Zweigelt
Quality level:	Wine of quality
Origin:	Niederösterreich
Soil:	50% Löss 50% Clay
Alcohol in % vol.:	14,0
Acidity in g/l:	5,1
Residual sugar in g/l:	2,0

Classic tightly-woven Zweigelt with beautiful cherry fruit flavours for many occasions.