



SAND 1 - Zweigelt

Gutswein - fine & fruity

Appellation & Origin:	Lower Austria
Single vineyard:	single vineyard selection
Vine variety:	Zweigelt
Quality level:	quality wine
Vine age:	55+
Terroir:	loess
Maturing:	steel tank
Fermenting temperature:	18 °C
Fermenting duration:	16 days
Barrel maturity:	month 6+
Drinking recommendation:	first 5 years
Serving temperature:	14 - 16 °C



Dining Recommendation:

Recommended pairings include Mediterranean cuisine, dark and roasted meats, as well as dishes with lighter sauces.

Wine description:

Dark ruby-red in colour, with a spicy nose featuring pronounced cherry and sour cherry aromas, with a subtle note of vanilla on the palate. This wine exhibits appealing tannins with a long-lasting finish.

Winery Zöhrer

Tony Zöhrer was born and raised into a family steeped in the centuries-old knowledge and traditions of the Zöhrer Winery, which dates back to 1270. The family consistently works to harness the potential of their extensive vineyards, some of which have been in their possession for 450 years and are among the most prestigious in the Krems Valley. The majority of the vines were planted by his father and grandfather between 40 and 100 years ago, with a special focus on the Grüner Veltliner and Riesling varieties. These wines boast a distinctive profile shaped by their terroir and have garnered international acclaim. The family philosophy for over 750 years has been “The art of vinification of great wines is to keep the creation as simple as possible

