

Zweigelt Frechau 2016

Government inspection number F 3985/17

The Frechau vineyard, first mentioned in 1291 as 'Frechau', like the Sandgrube, has consistently loamy soil. Its ability to retain water makes it especially effective during dry years.

To make the wood nuance quite discreet, a limited quantity was aged in small wooden barrels.

Analysis:

13 % alcohol by volume
1 g residual sugar
5.4 % acid

Tasting:

A mélange of red and dark fruit with delicately roasted edges. On the palate the fruit components, black cherries, blueberries, a bit of plum jam come to prominence. Pleasant silky tannins with a smooth flow. The panache of wood is very discreetly achieved by filling the barrels twice.

Cuisine:

Our Zweigelt is the perfect complement for mutton, lamb and beef dishes. Also goes well with variety meats like sweetbreads and liver dishes - not to mention with various mushrooms sauces. A combination of medium-hard cheeses and mild sliced cheese is also recommended.



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