

## Organic Zweigelt, Sepp Moser, Niederosterreich

£12.60



<b>Vintage:</b>	2018
<b>Bottle Size:</b>	75cl
<b>Alcohol %:</b>	12.50%
<b>Country:</b>	Austria
<b>Description:</b>	Classic Zweigelt, perhaps reminiscent of a Beaujolais wine. Light in style with plent of gentle red and black fruits. The wine also displays a subtle spice quality. Serve lightly chilled.
<b>Cepages:</b>	Zweigelt
<b>Group:</b>	Austria
<b>Sub group:</b>	
<b>Colour:</b>	Red
<b>Closure:</b>	Screwcap
<b>Producer:</b>	
<b>Website:</b>	<a href="http://www.sepp-moser.at">www.sepp-moser.at</a>
<b>Organic/Bio Status:</b>	Organic
<b>Food / cocktail match:</b>	Try with veal or fish, as well as pizza and pasta with tomato based sauces. Also very pleasant drunk on its own slightly chilled.
<b>Food / cocktail recipe:</b>	
<b>Press</b>	
<b>Awards</b>	Gold Award - Sommelier Wine Awards 2018
<b>Other Info:</b>	The Moser family have been involved in Austrian viticulture and wine making since 1848. The Sepp Moser estate as it is today was created in 1987, and as such is one of Austria's youngest, but surely it is one of the best. Today the estate covers 33 hectares of vineyards in the Kremstal and Neusiedl areas of Austria. Zweigelt itself is an Austrian hybrid grape resulting from a cross between Blaufränkisch and St. Laurent. It produces medium-bodied wines with good acidity and soft tannins supporting slightly earthy - yet quite fruity - notes of dark cherry and

black raspberry with spicy undertones.