

HANNES REEH

ZWEIGELT 'ROHSTOFF'



Deep ruby in color with ample clove and black currant on the nose. Flavors of cassis and dark plums are rounded out by elegant tannins on the palate.

Color: Red

Grapes: 100% Zweigelt

Age of Vines: 25 years old

Soil: red gravel

Altitude: 150 m above sea level

Training system: Lenz Moser

Fermentation: 6 weeks of maceration on the skins in stainless steel tanks

Aging: 12 months in barriques

Production: 6,000 bottles per year

Represented by Soilair Selection

[Seventy.com/ZweigeltRohstoff](https://seventy.com/ZweigeltRohstoff)