

GEBRÜDER
NITNAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



ZWEIGELT LIEBLICH 2025

Cherish the Cherry Elegance.



ORIGIN: Austria, Burgenland
CATEGORY: Lieblich, Red, Still wine
GRAPES: 100% Zweigelt

WINE DESCRIPTION

Inviting cherry aromas on the nose, a rich palate featuring captivating sour cherry notes, soft and juicy with delicate tannins, and a finish that offers an enticing touch of sweetness and elegance.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

VINIFICATION

Alcoholic fermentation on skins for 5 days. Followed by filtering & cooling the wine at the desired sugar level. Soft pressing.

FOOD PAIRING

Pair this medium-sweet wine with dishes like roasted duck in cherry glaze, pork tenderloin with cherry sauce, cheese platters accompanied by fruit preserves, dark chocolate desserts, and even spicy Asian cuisine with sweet and sour notes for a delightful culinary experience.



ALCOHOL:	11.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	6.1 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	21.0 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	6–9° C	VEGAN:	Yes