

Hugl Zweigelt Reserve
Hugl-Wimmer
Austria - Niederosterreich

Deep red color, aroma of cherry, vanilla notes, elegant and balanced, full-bodied.

Specifications	
Wine Type	Red
Varietals	100% Zweigelt
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Loess
Vinification	Hand selected and destemmed, pump over during fermentation, malolactic fermentation in stainless steel, maturation in french and american oak for 2 months. Slight filtration before bottling.
Production	300 (9-liter cases)
Pairings	Roast Beef with Onions.



Codes, Weights and Measures

UPC	7 84585 03590 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03490 8
Case Weight	38
Cases/Pallet	48
Layers/Pallet	12
ABV	13.00%
SRP	\$ 32.99 USD 750mL Bottle