

ZAHEL



Zahel Komposition 2022

Komposition is a charming, food-friendly cuvée, composed of a trio of classic Austrian red grape varieties, well-suited to the slightly cooler Viennese growing climate. Easily paired with a wide range of dishes, this bottle is perfect kept on hand for weeknight dinners or spontaneous gatherings.

Alcohol	13.5 % vol.
Residual Sugar	0.5 g/L
Acidity	5.6 g/L
Varietal(s)	Rotburger, St. Laurent, Blaufränkisch
Origin	Weinland
Soil	Sandy clay and Dolomite chalk
Harvest/grape handling	Hand harvest; grapes 100% destemmed
Skin Contact	18 days of fermentation on the skins followed by pressing at 0.8 Bar
Fermentation	Spontaneous
Aging	12 months in 225 and 500 liter barrels
Serving Temp.	12-14°C
Aging Potential	3-5 years
Tasting Notes	Intense cherry and berry fruit; soft, round tannins with a round finish
Food Pairing Suggestions	Red-sauced pasta; grilled meats or vegetables

