



- **Country:** Austria
- **Region:** Thermen Region
- **Subregion:** Niederösterreich
- **Vintage:** 2018
- **Colour:** White
- **Grape Variety:** Zierfandler
- **ABV:** 12.5%
- **Bottle Size:** 75cl
- **Closure:** Screw cap
- **Style:** Soft yet fresh
- **Drink With:** Mushrooms (sauced) or spicy asian food

WEINGUT STADLMANN - ZIERFANDLER ANNINGER 2018

<https://gerrardseel.co.uk/products/weingut-stadlmann-zierfandler>

The Zierfandler grape variety is something of speciality of the Thermen Region as well as being native to Austria. The aromas it offers are those of apple and peach with notes of Pineapple, lime a gooseberry behind. Some nutty hints too and also white tea make this complex bouquet most inviting. On the palate it is mineral with a fine acidity and firm structure. At 6 grams of sugar per litre it has a softness that beguiles on the palate whilst remaining fairly dry. Try it with mushroom dishes or even some spicy asian food. It's a great partner to either.

Certified organic, this full flavoured white, the grapes for which were grown in the vineyards of the Anninger hill close to Traiskirchen, is a wine packed with fruit and luscious flavours that really will suit just about every palate. The wine is also suitable for vegans although not certified as such.

Zierfandler as a grape variety is quite different to others in that it is classed as a white variety but when fully ripened, the skin turns red, a bit like an apple. Drink it with mushrooms as we said but do try it with spicy asian food like many Thai dishes. It's a revelation.

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