



Forstreiter



# Fossil 2019



**Origin:** Niederösterreich  
**Site/vineyard:** The grapes come from various vineyards along the Danube  
**Analysis:** Alcohol: 13,50% vol  
Residual sugar: 1,50 g/l  
Acidity: 4,60 g/l  
**Closure:** screw cap  
**Soil:** Loess and conglomerate  
**Vinification:** approx. 10 days on the mash  
**Characteristic:** Zweigelt & St. Laurent  
Zweigelt & St. Laurent have their origins in Austria. 1/3 St. Laurent and 2/3 Zweigelt make an ideal interplay for our Cuveé. Cherry, sour cherries, delicate vanilla in the scent, dark berries on the palate promise a beautiful wine experience.  
**Pairing:** Goes very well with red meat and BBQ.  
**Drinking temperature:** 16°C on

EAN-Flasche: 9120010693 85 4  
EAN-Karton: 9120010693 86 1

## Weingut Forstreiter GmbH

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