

FISCHER

Christian



Zweigelt Fasangarten CLASSIC 2012

Variety:	Zweigelt
Age of the vines:	32 years
Vineyard Parcel:	Fasangarten
Yield:	49 hl
Soil type:	Deep brown soil
Soil cultivation:	permanent green cover every second row
Traininform:	High-trained vines
Harvest:	Hand picked
Must reading:	19,5 KMW
Fermentation:	7 days in stainless steel tank
Malolactic:	in large wooden barrels
Maturing:	in large wooden barrels
Alcohol:	12.5 Vol. %
Acidity	5.3 g/l
Residual sugar:	3.6 g/l
Drinking temperature:	16 degrees
Optimal drinking period:	drink now through 2015
Overall impression:	Ruby red with violet rim; a delicate – still youthful – sour cherry bouquet; fresh and fruity with a hint of tannin at the finish
Recommendation:	Tastes great with ragouts, quiche Lorraine, beef tartar and pheasant!
Christian Fischer about his Zweigelt Fasangarten:	“A classic among red wines! Fasangarten has become a brand name in the food and wine industry.”