



ROTBURGER ZWEIFELT RESERVE 2013

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Total Sulfur:	< 25 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

VINEYARD

Origin:	Austria, Kremstal, Dross
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Normal Classification:	Reserve
Site Type:	hillside
Varietal:	Zweigelt 100 % 35 - 45 years 3500 - 4000 plants/ha 3000 liter/ha
Geographical Orientation:	south west
Sea Level:	300 m
Soil:	loess

HARVEST AND MATURING

Harvest:	handpicked end/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 50 % fermentation vat 2000 L 6 week(s) 100 %
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	small wooden barrel 300 L used barrel 50 month(s)
Bottling:	natural cork end/december 2017
Deacidification:	no
Acidification:	no

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.