



# ROTBURGER ZWEIFELT RESERVE 2013

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

## CELLAR

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

## DATA

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

## 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.