



Rosé N.v. N.v.



Origin:	Austria, Kremstal, Hollenburg
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Zweigelt 100 % 30 - 45 years 3000 plants/ha 4500 liter/ha
Geographical Orientation:	south east, north west
Sea Level:	250 - 380 m
Soil:	lime conglomerate



WEATHER / CLIMATE

Climate: continental, pannonic

CELLAR

Harvest: handpicked
Malolactic Fermentation: yes
Fermentation: spontaneous
small wooden barrel | 225 L | used barrel | 10 - 14 day(s)

Maturing: small wooden barrel | 225 L | used barrel | 3 - 36 month(s)
Time on the Fine Yeast: 3 - 36 month(s)

DATA

Wine Type: Still wine | rose | dry
Alcohol: 8 %
Residual Sugar: 0.9 g/l
Total Sulfur: < 25 mg
Certificates: organic, Demeter
Allergens: sulfites
Drinking Temperature: 13 - 16 °C
Aging Potential: medium (8 years)
Optimum Drinking Year: 2018 - 2025

WINERY

Since 2013, we have been following our own path in terms of vinification in order to uncompromisingly express the character and independence of the Hollenburg origin in our wines. My family stands behind me and my, admittedly, sometimes stubborn way. I vinify my wines according to traditional methods - in used wood, with little intervention - and my ideas. Tradition rethought.