



Rosé N.V. N.V.

Wein aus Österreich 

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




VINEYARD



Origin:	Austria, Kremstal, Hollenburg
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	terraces



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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

HARVEST AND MATURING

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)

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.