



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.