



ZWEIGELT KLASSIK 2017

Origin:	Austria, Weinviertel, Rösschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection - Rösschitz
Normal Classification:	Klassik
Varietal:	Blauer Zweigelt 100 % 15 - 35 years 3500 - 4000 plants/ha 4500 liter/ha
Soil:	loam loess



Cellar

Harvest:	handpicked middle/september - end/september
Malolactic Fermentation:	yes
Skin Contact:	10 hour(s)
Fermentation:	selected yeast steel tank 6 day(s) 25 °C
Maturing:	90 % steel tank 10 % oak barrel 225 L more than 2 years
Time on the Full Yeast:	1 month(s) 1 month(s)
Time on the Fine Yeast:	5 month(s) 5 month(s)

Data

Wine Type:	Still wine red dry
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2018 - 2022

Winery



Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.