

Brut Zweigelt Rosé 2015



Wine Description

This sparkling wine consists exclusively of mellow Zweigelt grapes. The wine grows on a very stony soil, which brings spicy and mineral notes in the wine. It has a fine carbonic acid and fruity aromas of bright berries like strawberry and raspberries. This sparkling Rosé is bottle fermented like champagne. So we add sugar and yeasts in the base wine to start the second fermentation in the bottle. 18 month on the yeasts are responsible for a very creamy finish. Therefore it is suitable for aperitive/digestif or to light dishes and desserts.

Wine Type:	Sparkling wine rose dry
Alcohol:	11 %
Acid:	6 g/l
Residual Sugar:	5.19 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	8 °C
Aging Potential:	3 years

Vineyard

Vineyard Site:

Steinleiten - karger Urgesteinboden

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Schaumwein
Site:	Vineyard Selection
Varietal:	Blauer Zweigelt 100 %
Soil:	primary rock

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % bottle
Maturing:	bottle
Time on the Full Yeast:	9 month(s)
Bottling:	natural cork