



Rosé Brut N.V.

Origin:	Austria, Wachau, Wösendorf
Quality grade:	Sekt aus Österreich
Site:	Vineyard Selection: Postolern, Harzenleiten
Site Type:	plateau
Varietal:	Zweigelt 50 % 21 years 4500 plants/ha 4000 liter/ha Syrah 50 % 18 years 4500 plants/ha 3000 liter/ha
Geographical Orientation:	south
Sea Level:	380 m
Soil:	gneiss large

Cellar

Harvest:	handpicked
Malolactic Fermentation:	no
Skin Contact:	18 hour(s)
Fermentation:	spontaneous steel tank 1 month(s) temperature control: yes 18 °C
Filter:	kieselgur filtration coarse
Disgorgement:	cold mechanical
Riddling:	manual
Dosage:	5 g/L sweet wine
Sulfur Added:	yes
Maturing:	bottle 12 month(s)

Data

Wine Type:	Sparkling wine rose dry
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2028

Winery

Our wines share the heritage that defines us. What would the Wachau be today without the people who made the region famous? Where would our winery stand today without our parents? What it would be today without us? It is always the people who shape a winery. The faces at the Machherndl wine estate are Erich & Karin Machherndl, Erich Machherndl senior and Karin's sister Katharina Napokoj. We marry the wealth of experience & contemporary interpretation. Wooden vats & stainless steel tanks. The journey from traditional wine farming, then to conventional viticulture and now back to the roots with organic viticulture. "Bio is logical!"

