MACHHERNDL

## Rosé Brut N.V.

Origin: Quality grade: Site: Site Type: Varietal:

**Geografical Orientation:** Sea Level: Soil:

## Cellar

Harvest: Malolactic Fermentation: Skin Contact: Fermentation:

Filter: **Disgorgement: Riddling:** Dosage: Sulfur Added: Maturing:

## Data

Wine Type: Allergens: **Drinking Temperature: Aging Potential: Optimum Drinking Year:**  Austria, Wachau, Wösendorf Sekt aus Österreich Vineyard Selection: Postolern, Harzenleiten plateau Zweigelt 50 % | 21 years 4500 plants/ha | 4000 liter/ha Syrah 50 % | 18 years 4500 plants/ha | 3000 liter/ha south 380 m gneiss | large

handpicked no 18 hour(s) spontaneous steel tank | 1 month(s) | temperature control: yes | 18 °C kieselgur filtration | coarse cold | mechanical manual 5 g/L sweet wine ves bottle | 12 month(s)





## 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!"

Sparkling wine | rose | dry

sulfites 8 - 12 °C

high (15 years)

2018 - 2028

