



Rosé Brut N.V.

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| 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 |

