

Rosé vom Zweigelt 2016

Qualitätswein 

Origin: Austria, Kamptal, Langenlois
Quality grade: Qualitätswein
Site: vineyard selection
Site Type: hilly land
Varietal: Zweigelt 100 % | 20 - 35 years
4500 - 6000 plants/ha
Geographical Orientation: south east, south
Sea Level: 240 - 300 m
Soil: loess | large | top soil
lime | medium | sub soil

Vineyard Site:

The cool Kamptal climate offers perfect conditions for rosé wines with finesse and fine fruit.



Cellar

Harvest: handpicked | middle/september
Malolactic Fermentation: no
Skin Contact: 10 hour(s)
Fermentation: partly spontaneous
steel tank | 3 week(s) | 22 °C
Maturing: steel tank | 3 month(s)
Time on the Full Yeast: 3 month(s)
Bottling: beginning/february

Data

Wine Type:	Still wine rose dry
Alcohol:	12.5 %
Acid:	6 g/l
Residual Sugar:	2 g/l
Total Sulfur:	> 100 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)

Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.