KRUTZLER

ROSÉ 2016

Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Deutsch-Schützen, Eisenberg
Site Type:	hilly land
Varietal:	Zweigelt 70 % Merlot 30 %
Geografical Orientation:	south east
Sea Level:	250 - 300 m
Soil:	sandy loam

WEATHER / CLIMATE

Average Rainfall Per Vintage:	400 - 450 mm

CELLAR

Harvest:	handpicked | September 30
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank | 10 day(s) | temperature control: yes | 18 - 20 °C
Maturing:	steel tank | 6 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	4 month(s)

DATA

Wine Type:	still wine | rose | dry
Alcohol:	12.5 %
Acid:	5.3 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	12 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2018 - 2020

WINERY

The Krutzler Winery is a family enterprise in the fifth generation. Reinhold Krutzler, the qualified cellar master, was trained at Bründlmayr Winery and gained international experience through stints at wineries in France, Italy and South Africa.

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