

Zweigelt Rosé Vielfalt 2015



Wine Description

Our Zweigelt Rosé Vielfalt is made exclusively with clusters of the variety Zweigelt which was found in Austria by Dr. Zweigelt in 1922 and is a very common red wine variety in Austria. The 15 year old grapes grow on a clay soil in Kamptal, lower Austria. The Zweigelt Rosé Vielfalt contains of very ripen grapes. Furthermore, the press most was added which is responsible for the full body and richness of extract. After the fermentation the wine was filled in a big oak barrel and left there many month for rest. It was bottled rather late and got another time to mature in the bottle before it was free for sale. The result is a ripen, full-bodied Rosé wine with a long finish. In the nose it shows fruity as well as spicy notes which continue on the palate. The Zweigelt Rosé Vielfalt 15 is a very good companion to cheese and pastets. We recommend to drink it in a big glas to get all of its aromas and flavours.

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| Wine Type: | Still wine rose dry |
| Alcohol: | 12 % |
| Acid: | 3.3 g/l |
| Residual Sugar: | 1.85 g/l |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | 2025 years |

Vineyard

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|-----------------------|----------------------------|
| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Landwein |
| Site: | Mollands |
| Varietal: | Blauer Zweigelt 100 % |
| Soil: | loam |

Harvest and Maturing

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | oak barrel used barrel |