Zweigelt Rose Vielfalt 2015

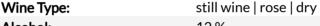






Our Zweigelt Rosé Vielfalt is made exclusively with clusters of the variety Zweigelt which was found in Austria by Dr. Zweigelt in 1922 and is a very common red wine variety in Austria. The 15 year old grapes grow on a clay soil in Kamptal, lower Austria. The Zweigelt Rosé Vielfalt contains of very ripen 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.





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



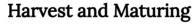
Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Landwein
Site: Mollands

Varietal: Blauer Zweigelt 100 %

Soil: loam



Harvest: handpicked Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: oak barrel | used barrel

