



ZWEIGELT ROSÉ 2016

Origin:	Austria, Kremstal
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Zweigelt 100 % 25 years
Geographical Orientation:	south east
Sea Level:	250 m
Soil:	loess little gravel large

WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 5 hour(s) with stems: yes
Fermentation:	spontaneous steel tank 3 week(s) temperature control: yes 20 °C
Filter:	filtered
Maturing:	steel tank 6 month(s)
Time on the Full Yeast:	6 month(s)
Bottling:	screw cap middle/june 2019
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine rose dry
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	100 - 12 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2019 - 2021

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.