



ZWEIGELT ROSÉ 2016

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| 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 |

CELLAR

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| Harvest: | handpicked end/september |
| Malolactic Fermentation: | yes |
| Sulfur Added: | yes, wine |
| Fermentation: | spontaneous steel tank 3 week(s) |
| Filter: | filtered |
| Maturing: | steel tank 6 month(s) |
| Bottling: | screw cap middle/june 2019 |

DATA

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| 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 |

