



Rosé Rurale N.V. N.V.



Origin:	Austria, Kremstal, Hollenburg
Quality grade:	Perlwein aus Österreich
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Zweigelt 70 % 25 - 35 years St. Laurent 30 % 25 years
Geographical Orientation:	south east, north west
Sea Level:	220 - 380 m
Soil:	lime conglomerate



WEATHER / CLIMATE

Climate:	continental, pannonic
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CELLAR

Malolactic Fermentation:	yes
Fermentation:	spontaneous small wooden barrel used barrel 10 - 15 day(s) bottle 10 - 20 day(s)
Disgorgement:	cold mechanical

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Maturing:	bottle 8 month(s)
Time on the Fine Yeast:	0 - 36 month(s)

DATA

Wine Type:	Pet Nat rose dry
Alcohol:	10.5 %
Residual Sugar:	0.9 g/l
Total Sulfur:	< 15 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 13 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2023

WINERY

Since 2013, we have been following our own path in terms of vinification in order to uncompromisingly express the character and independence of the Hollenburg origin in our wines. My family stands behind me and my, admittedly, sometimes stubborn way. I vinify my wines according to traditional methods - in used wood, with little intervention - and my ideas. Tradition rethought.