



ROSA HOIZ 2017

WINE DESCRIPTION

This rosé is the antithesis of the Terrassenrosé. Probably more suitable for Christmas goose. It should be strong and characteristic, showing what a rosé can do. Ripe and spicy instead of fruity and fizzy, with a proud chest it pushes its bulbous wooden barrel in front of it. The fermentation in the wooden barrel followed by 2 years of maturation on the full lees should give it everything a real man needs.

Wine Type:	Still wine rose dry
Alcohol:	13 %
Residual Sugar:	0.2 g/l
Acid:	4.6 g/l
Drinking Temperature:	9 - 14 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2020 - 2030

VINEYARD

Origin:	Austria, Kamptal DAC
Quality grade:	Bio-Landwein aus Österreich
Site:	Vineyard selection from the Kremstal
Site Type:	hilly land
Varietal:	Blauer Zweigelt 100 % 15 - 60 years 3000 - 5000 plants/ha 2000 - 4500 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 350 m
Soil:	loess large top soil

HARVEST AND MATURING

Malolactic Fermentation:	yes
Maceration:	squashed 2 day(s) cold with stems: yes
Fermentation:	spontaneous open fermentation vat 500 - 500 L used barrel 2 - 20 week(s) 0 °C
Skin Contact:	1 - 2 day(s)
Filter:	layer filtration fine
Sulfur Added:	wine
Maturing:	100 % oak barrel 500 L used barrel 29 month(s) Blauer Zweigelt
Time on the Full Yeast:	29 - 29 month(s) Blauer Zweigelt
Bottling:	SO2 added: 40 mg



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.