

Rosé vom Zweigelt 2017

Qualitätswein 

Origin: Austria, Kamptal, Langenlois
Quality grade: Qualitätswein
Site: vineyard selection
Site Type: hilly land
Varietal: Zweigelt 100 % | 20 - 35 years
4500 - 6000 plants/ha
Geographical Orientation: south east, south
Sea Level: 240 - 300 m
Soil: loess | large | top soil
lime | medium | sub soil

Vineyard Site:

The cool Kamptal climate offers perfect conditions for rosé wines with finesse and fine fruit.



Cellar

Malolactic no
Fermentation:
Skin Contact: 10 hour(s)
Fermentation: partly spontaneous
steel tank | 3 week(s) | 22 °C
Maturing: steel tank | 3 month(s)
Time on the Full 3 month(s)
Yeast:
Data
Wine Type: Still wine | rose | dry
Alcohol: 12.5 %

Acid:	6.7 g/l
Residual Sugar:	2.4 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2018 - 2021

Wine Description

Die reifen Trauben werden Ende September von Hand in kleinen Kisten geerntet. Die Trauben werden gerebelt und nach kurzer Maischestandzeit - nachdem der Traubenmost seine klassische Zwiebelschalenfarbe erhalten hat - sorgsam entsaftet und der Most geklärt. Um die zarten Duft- und Aromastoffe der Trauben zu erhalten, wird der Most in gekühlten Edelstahltanks bei ca. 18°C vergoren und anschließend der Wein auf seiner Feinhefe darin gelagert. Zeitig im Frühjahr wird der Wein fruchtig-aromatisch auf die Flasche gezogen.

Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.