



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

LANGENLOISER ROSÉ ZWEIGELT 2017

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Zweigelt 100 %
Sea Level:	260 - 380 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked September 14 - September 22
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank
Maturing:	steel tank

DATA

Wine Type:	Still wine rose dry
Alcohol:	11.5 %
Acid:	6 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

WINE DESCRIPTION

Delicate hints of red fruit (raspberry, forest strawberries and sour cherry), based on spicy flavors, slightly buttery aromas, soft mouth filling texture, elegant acidity and a medium body with again fruity tones, good length and lively finish.

WINERY

Weingut Bründlmayer is situated in Langenlois, some 70km north-west of Vienna, upstream along the Danube in the Lower Austrian Kamp Valley. The wooded hills of the Waldviertel protect the vineyards from the cold north-westerly winds. During the day, the sun warms the stony terraces, while at night the fresh, fragrant forest air drifts through the Kamp Valley into the Langenloiser Arena.



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