

# ROSNER

Österreich · Kamptal · Langenlois

## ZWEIGELT RESERVE 2017

### Wine Description

Every vineyard is harvested up to three times and for the Zweigelt Reserve Norbert and Stefan always want the latest harvested grapes. After fermenting slowly on skins and some gentle pump-overs, the mash is pressed and raked into old wooden barrels, where the wine can rest for another year before bottling.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	2.5 g/l
<b>Acid:</b>	5.5 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	18 - 20 °C
<b>Aging Potential:</b>	high (2035 years)
<b>Optimum Drinking Year:</b>	2019 - 2029

### Vineyard

<b>Origin:</b>	Austria
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard selection
<b>Normal Classification:</b>	Reserve
<b>Varietal:</b>	Zweigelt 100 %   20 - 35 years 2500 - 3500 liter/ha

### Harvest and Maturing

<b>Harvest:</b>	handpicked   middle/october
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %
<b>Fermentation:</b>	spontaneous steel tank   3 - 4 week(s)   21 - 24 °C
<b>Maturing:</b>	large wooden barrel   3500 L   used barrel   9 - 12 month(s)
<b>Time on the Fine Yeast:</b>	9 - 12 month(s)

### Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

