

ROSNER

Österreich · Kamptal · Langenlois

Zweigelt Reserve 2017

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



Cellar

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

Data

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



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 racked into old wooden barrels, where the wine can rest for another year before bottling.

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.