



# Hollenburger Rot N.V. N.V.



<b>Origin:</b>	Austria, Kremstal, Hollenburg, Hollenburg
<b>Quality grade:</b>	Österreichischer Wein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Zweigelt 70 %   25 - 55 years 3000 - 3300 plants/ha   5000 liter/ha Blauer Portugieser 30 %   45 years 3000 plants/ha   3500 liter/ha
<b>Geographical Orientation:</b>	south east, north west
<b>Sea Level:</b>	300 - 350 m
<b>Soil:</b>	calcareous conglomerate



## WEATHER / CLIMATE

**Climate:** continental, pannonic

## CELLAR

**Harvest:** handpicked | beginning/september  
**Grape Sorting:** manual  
**Malolactic Fermentation:** yes

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<b>Mash Fermentation:</b>	squashed   Stems: 50 %   large wooden barrel   4 - 7 day(s)   100 %
<b>Fermentation:</b>	spontaneous large wooden barrel   700 L   used barrel   14 - 20 day(s)
<b>Maturing:</b>	50 %   large wooden barrel   500 L   used barrel   8 - 24 month(s) 50 %   small wooden barrel   225 L   used barrel   8 - 24 month(s)
<b>Bottling:</b>	natural cork   middle/march 2019   Lot Number: L-18 SO2 added: 15 mg

## DATA

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<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	9.5 %
<b>Residual Sugar:</b>	< 1 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	13 - 16 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	2019 - 2028

## WINE DESCRIPTION

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A rosé wine, that awakens you. Disarming freshness and vigorous. Lean, straightforward, juicy. Racy acidity. Mulberry, gooseberry, tarragon. Initially, the wine is austere on the palate but gradually evolves into a tangy acidity, with fresh, vibrant fruit. You will find a lot here - anything but kitsch. Mouthfeeling like freshly squeezed grapes.

## WINERY

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Since 2013, we have been following our own path in terms of vinification in order to uncompromisingly express the character and independence of the Hollenburg origin in our wines. My family stands behind me and my, admittedly, sometimes stubborn way. I vinify my wines according to traditional methods - in used wood, with little intervention - and my ideas. Tradition rethought.