

ROSNER

Österreich · Kamptal · Langenlois

Rosé Ancestral 2018

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Schaumwein
Site:	Vineyard Selection
Varietal:	Zweigelt 100 % 5 - 35 years 3500 - 4500 liter/ha



Cellar

Harvest:	handpicked
Grape Sorting:	manual
Sulfur Added:	yes
Mazeration:	whole bunch pressing 3 hour(s) in the press
Fermentation:	spontaneous with pied de cuve steel tank 0 °C bottle
Disgorgement:	cold manual Storage Time: 9 months
Maturing:	bottle 9 - 12 month(s)
Certification:	Yes

Data

Wine Type:	Sparkling wine rose dry
Alcohol:	11 %
Residual Sugar:	3 g/l
Acid:	5.6 g/l
Certificates:	organic, Bio-certified according to EU directives
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium
Optimum Drinking Year:	2020 - 2023

Awards

A la Carte:	90
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Wine Description

Zartes Rosa mit leichter Trübung im Glas, in der Nase klarfruchtige Walderdbeeren unterlegt von Brioche-Noten, feine Perlage am Gaumen mit viel Eleganz, aufgrund der Absenz von Restzucker lebendig frisch

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.