

Rosé vom Zweigelt 2018

Qualitätswein 

Origin: Austria, Kamptal, Langenlois
Quality grade: Qualitätswein
Site: vineyard selection
Site Type: hilly land
Varietal: Zweigelt 100 % | 21 - 36 years
4500 - 6000 plants/ha
Geographical Orientation: south east, south
Sea Level: 240 - 300 m
Soil: loess | large | top soil
lime | medium | sub soil

Vineyard Site:

The cool Kamptal climate offers perfect conditions for rosé wines with finesse and fine fruit.



Weather / Climate

Vintage description:



In 2018, we experienced one of the longest summers in recent weather history, with temperatures reaching 30°C as early as April. The high temperatures and increasing dryness shaped the year, but there were no major incidents like frost or hail. Despite the challenges, we were rewarded with excellent quality and good grape yields. The winter started normally with rain and snow, but it became very cold at the end of February, which delayed the bud break. In April, the second warmest in 251 years, the vines began flowering by mid-May – nearly three weeks earlier than usual. On August 16th, we began harvesting the first grapes to create the base for sparkling wines. The high temperatures led us to harvest in the early mornings and transport the grapes in small crates. After three days of rain in early September, the harvest was paused to wait for the flavor of the berries to return. We carefully selected only the best grapes to enter the cellar. Perfect harvesting conditions with cool nights followed, which enhanced the aromatic profile of our Erste Lagen wines. We finished harvesting the Grüner Veltliner by the end of September, while the Riesling grapes at Heiligenstein ripened for another week. The last ten days of harvest were dedicated to the noble rot grapes for our sweet wines.

Cellar

Harvest: handpicked | middle/september

Malolactic no

Fermentation:

Skin Contact: 6 hour(s)

Fermentation: spontaneous

steel tank | 3 week(s)

Maturing: steel tank | 5 month(s)

Time on the Full 3 month(s)

Yeast:

Time on the Fine 2 month(s)

Yeast:

Data

Wine Type: Still wine | rose | dry

Alcohol: 12.5 %

Residual Sugar: 1.5 g/l

Acid: 6.8 g/l

Certificates: organic

Allergens: sulfites

Drinking 10 - 12 °C

Temperature:

Aging Potential: medium (5 years)

Optimum Drinking 2019 - 2023

Year:

Wine Description

Die reifen Trauben werden Ende September von Hand in kleinen Kisten geerntet. Die Trauben werden gerebelt und nach kurzer Maischestandzeit - nachdem der Traubenmost seine klassische Zwiebelschalenfarbe erhalten hat - sorgsam entsaftet und der Most geklärt. Um die zarten Duft- und Aromastoffe der Trauben zu erhalten, wird der Most in gekühlten Edelstahltanks bei ca. 18°C vergoren und anschließend der Wein auf seiner Feinhefe darin gelagert. Zeitig im Frühjahr wird der Wein fruchtig-aromatisch auf die Flasche gezogen.

Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.