

**ROSNER**

Österreich · Kamptal · Langenlois

# Zweigelt Reserve 2018

Origin:	Austria
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard selection
Normal Classification:	Reserve
Varietal:	Zweigelt 100 %   21 - 36 years



## Cellar

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)

## Data

Wine Type:	Still wine   red   dry
Alcohol:	13.5 %
Residual Sugar:	1.6 g/l
Acid:	4.9 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	18 - 20 °C
Aging Potential:	high (15 years)

## Product Codes

EAN: 9120040332082

## 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.

## 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.



## **Additional Info to the Wine**

The main variety for red wines is Blauer Zweigelt, which also found home in the soils of Langenlois. For the Zweigelt Reserve, the Rosner family always chooses the oldest Zweigelt vineyards to select from. Every year the grapes are cut in half to reach a good ripeness in the cool-climate conditions in Kamptal/Austria.