



ZWEIGELT ROSÉ 2018

WINE DESCRIPTION

Onion skin pink; aromas of red fruits; tangy-charming-fruitful character on the palate, fresh and easy-to-drink Rosé

Wine Type:	Still wine rose dry
Alcohol:	12.5 %
Acid:	6.1 g/l
Residual Sugar:	1.6 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2019 - 2021

VINEYARD

Origin:	Austria, Burgenland, Apetlon
Quality grade:	Österreichischer Qualitätswein
Site:	Hedwighof, Hollabern
Site Type:	plains
Varietal:	Zweigelt 100 % 7 - 50 years 3500 plants/ha
Sea Level:	120 m
Soil:	black earth gravel large

WEATHER / CLIMATE

Climate:	continental, pannonic
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HARVEST AND MATURING

Harvest:	handpicked end/august
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank temperature control: yes 18 - 20 °C
Maturing:	steel tank 4 month(s)
Bottling:	screw cap beginning/december 2018

WINERY



The Sepp Moser-estate (51 in total) is spread over two different wine regions. In the Kremstal the grapes for white wines are grown on south exposed terraces while in the plains of the Neusiedlersee-area the production is focused on reds and dessert wines. Demeter-certification was obtained in vintage 2009. Sepp Moser-wines are never loud but always full of vividness and elegance.