CUVÉE ROYALE ZWEIGELT & MERLOT 2017

Origin:	Austria, Weinviertel, Röschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Galgenberg, Lauschen
Site Type:	plateau
Varietal:	Zweigelt 50 % | 29 years 4000 plants/ha | 1500 - 2000 liter/ha Merlot 50 % | 24 years 5000 plants/ha | 1000 - 1200 liter/ha
Sea Level:	300 m
Soil:	loess loam

Cellar

Malolactic Fermentation:	yes
Fermentation:	selected yeast open fermentation vat | 500 L | 2 week(s) | 18 - 25 °C
Maturing:	small oak barrel | 225 L | new barrel | 14 month(s)
Time on the Fine Yeast:	14 month(s)

Data

Wine Type:	Still wine | red | dry
Alcohol:	13 %
Acid:	5.7 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2022 - 2034

Product Codes

EAN:	9005634997024
EAN / carton 6:	9005634997017

Winery

Gruber Röschitz | Winzerstraße 46 | 3742 Röschitz | Austria
office@gruber-roeschitz.at | www.gruber-roeschitz.at | | www.gruber-roeschitz.at/page/onlineshop/#product_cat-green-veltliner-de

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each siblin concentrates on what they love and know best at the Gruber Röschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Röschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.