



ROSA & FRITZ 2019

Origin:	Austria, Kremstal
Quality grade:	Österreichischer Schaumwein
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 12 - 27 years
Geographical Orientation:	south east
Sea Level:	310 - 320 m
Soil:	loess large

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked end/september
Malolactic Fermentation:	no
Sulfur Added:	yes, wine
Skin Contact:	5 hour(s)
Fermentation:	spontaneous steel tank 3 week(s) temperature control: yes
Filter:	filtered
Maturing:	steel tank 8 L
Time on the Fine Yeast:	8 month(s)
Bottling:	screw cap beginning/june 2020

DATA

Wine Type:	Sparkling wine rose dry
Alcohol:	12 %
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	9 - 10 °C
Aging Potential:	7 years
Optimum Drinking Year:	2022 - 2025

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.