

# ROSNER

Österreich · Kamptal · Langenlois

## ROSÉ ANCESTRAL 2019

### Wine Description

For this naturally sparkling Zweigelt Rosé we pre-select grapes from various Blauer Zweigelt vineyards all over Langenlois. After some skin contact the grapes are pressed and starts naturally into fermentation. In the end of a rather slow fermentation, the wine is bottled in order to finish off fermentation in the bottle and build up the bubbles naturally, by only using the sugar from the Blauer Zweigelt grapes. After half a year on lees, the bottles are put upside down without riddling. The excess of yeast and tartar are separated from the wine during degorging, whereby just enough yeast remains to keep the freshness.

<b>Wine Type:</b>	Sparkling wine   rose   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2021 - 2024

### Vineyard

<b>Origin:</b>	Austria, Niederösterreich, Langenlois
<b>Quality grade:</b>	Österreichischer Schaumwein
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	Zweigelt 100 %   6 - 36 years 3500 - 4500 liter/ha

### Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Maceration:</b>	whole bunch pressing   3 hour(s)   in the press
<b>Fermentation:</b>	spontaneous with pied de cuve steel tank   0 °C bottle
<b>Disgorgement:</b>	cold   manual Storage Time: 9 months
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	bottle   9 - 12 month(s)
<b>Certification:</b>	Yes

### Product Codes

<b>EAN:</b>	9120040332990
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### 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.