

**ROSNER**

Österreich · Kamptal · Langenlois

# Rosé Ancestral 2019

|                |                             |
|----------------|-----------------------------|
| Origin:        | Langenlois                  |
| Quality grade: | Österreichischer Schaumwein |
| Site:          | Vineyard Selection          |

## Cellar

|                |            |
|----------------|------------|
| Harvest:       | handpicked |
| Maturing:      | bottle     |
| Certification: | Yes        |

## Data

|                       |                             |
|-----------------------|-----------------------------|
| Wine Type:            | Sparkling wine   rose   dry |
| Certificates:         | organic                     |
| Allergens:            | sulfites                    |
| Drinking Temperature: | 8 - 10 °C                   |
| Aging Potential:      | medium                      |

## Product Codes

EAN: 9120040332990

## 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.

