

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.

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

Vineyard

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

Harvest and Maturing

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

Product Codes

EAN:	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.