

# Zweigelt Rosé Vielfalt N.V.



## Wine Description

Our Zweigelt Rosé Vielfalt is made exclusively with clusters of the variety Zweigelt which was found in Austria by Dr. Zweigelt in 1922 and is a very common red wine variety in Austria. The 15 year old grapes grow on a clay soil in Kamptal, lower Austria. The Zweigelt Rosé Vielfalt contains of very ripen grapes. Furthermore, the press most was added which is responsible for the full body and richness of extract. After the fermentation the wine was filled in a big oak barrel and left there many month for rest. It was bottled rather late and got another time to mature in the bottle before it was free for sale. The result is a ripen, full-bodied Rosé wine with a long finish. In the nose it shows fruity as well as spicy notes which continue on the palate.

|                              |                         |
|------------------------------|-------------------------|
| <b>Wine Type:</b>            | Still wine   rose   dry |
| <b>Alcohol:</b>              | 13.5 %                  |
| <b>Residual Sugar:</b>       | 3 g/l                   |
| <b>Acid:</b>                 | 5.8 g/l                 |
| <b>Total Sulfur:</b>         | 17 mg                   |
| <b>Certificates:</b>         | organic, Demeter        |
| <b>Allergens:</b>            | sulfites                |
| <b>Drinking Temperature:</b> | 12 - 14 °C              |
| <b>Aging Potential:</b>      | 2030 years              |

## Vineyard

|                       |                            |
|-----------------------|----------------------------|
| <b>Origin:</b>        | Austria, Kamptal, Mollands |
| <b>Quality grade:</b> | Landwein aus Österreich    |
| <b>Site:</b>          | Mollands                   |
| <b>Soil:</b>          | loam                       |

## Harvest and Maturing

|                                 |                          |
|---------------------------------|--------------------------|
| <b>Harvest:</b>                 | handpicked               |
| <b>Fermentation:</b>            | spontaneous              |
| <b>Malolactic Fermentation:</b> | yes                      |
| <b>Maturing:</b>                | oak barrel   used barrel |