

Zweigelt Rosé 2019



Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Zweigelt 85 % 12 - 32 years 3000 - 3300 plants/ha 4500 - 5500 liter/ha Pinot Noir 15 %
Sea Level:	280 - 300 m
Soil:	humus medium loess large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Malolactic Fermentation:	yes
Skin Contact:	12 hour(s)
Fermentation:	spontaneous steel tank 2 - 4 week(s) 18 - 20 °C
Maturing:	steel tank 4 - 5 month(s)

Data

Wine Type:	Still wine rose dry
Alcohol:	12.1 %
Residual Sugar:	3.6 g/l
Certificates:	vegan, organic
Allergens:	sulfites



Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (3 years)
Optimum Drinking Year:	2020 - 2022

Wine Description

Our Rosé is made partly according to the saignée method (by taking some of the juice from the red wine maceration) and partly through the pressing of whole bunches from cooler sites. The basis of this wine is Zweigelt, with a little extra kick from a small amount of Pinot Noir (10 - 15%). Spontaneous fermentation in stainless steel tanks. We wanted to produce a serious rosé, not sugar water. A wine that offers a lot of fruitiness and crisp acidity, but also a bit of body. This is not an early drinking wine, but a rosé that can also mature for 1 - 2 years. On the palate, it shows abundant cherry notes (from the Zweigelt) and good tension (from the Pinot Noir).

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.