

Zweigelt Rosé 2019



Wine Description

Our Rose 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 20 year old grapes grow on a clay soil in Kamptal, lower Austria in about 350m above sealevel. The harvest is rather early because healthy grapes are very important for a good red and rosé wine. After some storage time of must a part of the juice gets separated from the clusters and is treated afterwards like white wine. Hence, the colour of Rosé. The Rosé has a gentle flavour of light berries. The fruitiness combines on the palate with a spicy and mineral taste. The Rosé is an easy-drinking, light Rosé wine that suits perfect to Barbecue as well as to light fish dishes and salad.

Wine Type:	Still wine rose dry
Alcohol:	11.5 %
Residual Sugar:	2.36 g/l
Acid:	5.2 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Mollands
Varietal:	Blauer Zweigelt 100 %
Soil:	loam

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank