

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