

# 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