



ROSÉ ZWEIGELT KLASSIK 2020

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| Origin: | Austria, Niederösterreich |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Vineyard Selection |
| Normal Classification: | Klassik |
| Site Type: | hilly land |
| Varietal: | Blauer Zweigelt 100 % 18 - 28 years 4500 - 5000 plants/ha 4500 - 6000 liter/ha |
| Sea Level: | 280 - 320 m |



Cellar

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| Harvest: | handpicked |
| Malolactic Fermentation: | no |
| Skin Contact: | 5 hour(s) |
| Fermentation: | selected yeast steel tank 2 week(s) 18 - 20 °C |
| Maturing: | steel tank |

Data

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| Wine Type: | Still wine rose dry |
| Alcohol: | 12 % |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | small (4 years) |
| Optimum Drinking Year: | 2021 - 2023 |

Winery

Gruber Röschitz | Winzerstraße 46 | 3742 Röschitz | Austria

office@gruber-roeschitz.at | www.gruber-roeschitz.at | www.gruber-roeschitz.at/page/onlineshop/#product_cat-green-veltliner-de

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.