

[wabi-sabi] : wine

r.i.v.e.r.s.i.d.e "r" (L21/river-ro) N.V.

Origin:	Austria, Danube Region
Quality grade:	Wein aus Österreich
Site:	Danube region
Site Type:	terraces
Varietal:	Zweigelt Roesler Merlot Sauvignon Blanc
Geographical Orientation:	south east, west
Sea Level:	260 - 300 m
Soil:	gneiss amphibolite gravel

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	wine
Whole Grape Pressing:	yes
Mazeration:	whole bunch pressing
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous big oak barrel 225 - 700 L used barrel
Maturing:	oak barrel 225 - 700 L used barrel

DATA

Wine Type:	still wine red dry
Alcohol:	11 %
Drinking Temperature:	11 - 14 °C
Optimum Drinking Year:	2023 - 2027

WINE DESCRIPTION

Rosé or light red, decide for yourself. We do not care about the color, we care about taste. This juicy, fruitdriven wine is composed of Rösler, Zweigelt and other regional reds and was vinified in used oak barrels for 12 months, without filtration or fining. Cool climate juiciness the way we like it!

