

ROSNER

Österreich · Kamptal · Langenlois

Rosé Ancestral 2021

Origin:	Langenlois
Quality grade:	Österreichischer Schaumwein
Site:	Vineyard Selection

Cellar

Harvest:	handpicked
Sulfur Added:	yes 15 mg
Maturing:	bottle
Certification:	Yes

Data

Wine Type:	Sparkling wine rose dry
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium

Wine Description

light rosé color, delicate fruity notes, cherry, brioche, lively perlage, tight finish, fruity reverberation

Vineyard

Crisp grapes with fresh acidity are gently pressed as whole bunches and result in an elegant fermenting wine. This wine is bottled directly from the fermenting tank during the first fermentation and with the wild yeasts. Those will ferment the natural sugar from the grapes, without any additives. After storing on the lees for about a year, a large part of the yeast was removed during disgorging, where a little sulfur is added, but no sugar liqueur – Rosé Ancestral is therefore brut nature.

The technique of creating sparkling wine from first fermentation is also known as méthode ancestrale. A method that was used to create sparkling wines long before the triumph of champagne. After an experimental period of 4 years, we released our first sparkling wine of this type with the 2016 vintage. Often these wines are also titled as Pétillant naturel or PetNat for short. An artisanal bubbly, made purely from grapes.

