

## ROSÉ ANCESTRAL 2021

### Wine Description

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



<b>Wine Type:</b>	Sparkling wine   rose   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2023 - 2026

### Vineyard

<b>Origin:</b>	Austria, Niederösterreich, Langenlois
<b>Quality grade:</b>	Österreichischer Schaumwein
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	Zweigelt 100 %   8 - 38 years 3500 - 4500 liter/ha

### Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Mazeration:</b>	whole bunch pressing   3 hour(s)   in the press
<b>Fermentation:</b>	spontaneous with pied de cuve steel tank bottle
<b>Disgorgement:</b>	cold   manual Storage Time: 9 months
<b>Riddling:</b>	manual
<b>Sulfur Added:</b>	yes   15 mg
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	bottle   9 - 12 month(s)
<b>Certification:</b>	Yes



### Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

## 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.