

# Brut Zweigelt Rosé 2022



## Wine Description

For our Rosé sparkling wine we always take 100% Zweigelt-grapes from stony soil. The vines grow on the site Steinleiten 350m above sealevel. After spontaneous fermentation the wine ripens some month in used oak barrels before it is mixed with sugar and yeasts and gets bottled. This is how we start the second fermentation in the bottle. The Brut Rosé has a fine perlage through the bottle fermentation and fruity aromas of bright berries like strawberry and raspberries. We discorge only what we need. So the first charge is about 18 month on the yeasts, the later charges even more. This makes a long creamy finish. Therefore it is not only suitable for aperitive/digestif but also to pair it with food like light starters with fish or desserts with chocolate.

<b>Wine Type:</b>	Sparkling wine   rose   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	2.5 g/l
<b>Acid:</b>	5.6 g/l
<b>Total Sulfur:</b>	10 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Schaumwein
<b>Site:</b>	Steinleiten
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Zweigelt
<b>Geographical Orientation:</b>	south east
<b>Soil:</b>	mica schist

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank large wooden barrel
<b>Bottling:</b>	natural cork