

# Zweigelt Rosé 2023

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Zweigelt 100 %   16 - 36 years 4500 - 5500 liter/ha
<b>Sea Level:</b>	280 - 300 m
<b>Soil:</b>	humus   medium loess   large

## Cellar

<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Whole Grape Pressing:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank   2 - 4 week(s)
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   3 - 5 month(s)

## Data

<b>Wine Type:</b>	Still wine   rose   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1.7 g/l
<b>Acid:</b>	6 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	3 years
<b>Optimum Drinking Year:</b>	2024 - 2026

## Wine Description

Our Rosé is picked from cooler Zweigelt vineyards. It is whole bunch pressed, spontaneous fermented in stainless steel tanks. We wanted to produce a serious rosé, not sugar water. A wine that offers a lot of fruitiness and crisp acidity, but also a bit of body. This is not an early drinking wine, but a rosé that can also mature for 1 - 2 years. On the palate, it shows abundant cherry notes and good tension.

## Winery



We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.