

Zweigelt Rosé 2023



Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Zweigelt 100 % 16 - 36 years 3000 - 3300 plants/ha 4500 - 5500 liter/ha
Sea Level:	280 - 300 m
Soil:	humus medium loess large



Weather / Climate

Climate:	continental
Average Rainfall Per Vintage:	400 - 500 mm

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Fermentation:	spontaneous steel tank 2 - 4 week(s) temperature control: yes 18 - 20 °C
Filter:	filtered
Maturing:	steel tank 3 - 5 month(s)
Bottling:	screw cap SO2 added: 10 mg



Data

Wine Type:	Still wine rose dry
Alcohol:	12 %
Residual Sugar:	1.7 g/l
Acid:	6 g/l
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	3 years
Optimum Drinking Year:	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.