

## ROSÉ VOM ZWEIGELT 2024



<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweigelt 100 %   28 - 43 years
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	240 - 300 m
<b>Soil:</b>	loess   large   top soil lime   medium   sub soil
<b>Vineyard Site:</b>	The cool Kamptal climate offers perfect conditions for rosé wines with finesse and fine fruit.

### WEATHER / CLIMATE

**Seasons 2024:** Spring

#### Vintage description:

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine base began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them—from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of this challenging year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."



### CELLAR

<b>Harvest:</b>	handpicked   middle/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	no
<b>Maturing:</b>	steel tank   5 month(s)
<b>Bottling:</b>	screw cap   beginning/january 2025

### DATA

<b>Wine Type:</b>	Still wine   rose   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	2.5 g/l
<b>Acid:</b>	6.4 g/l

<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2026 - 2030

## WINE DESCRIPTION

The ripe grapes were carefully harvested by hand in small boxes. The grapes were destemmed and after a short maceration period, after the grape must had acquired its classic onion skin color, it was gently pressed and the must was clarified. In order to preserve the delicate aromas and fragrances of the grapes, the must was slowly fermented in stainless steel tanks and then matured in them for some time on its fine lees.

## FOOD PAIRING

Perfect for the summer! Enjoy solo on the sunny terrace or as an ideal food companion to antipasti, pasta dishes, paella or with white meat.

## WINERY

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.