

# Brut Zweigelt Rosé 2015



## Wine Description

This sparkling wine consists exclusively of mellow Zweigelt grapes. The wine grows on a very stony soil, which brings spicy and mineral notes in the wine. It has a fine carbonic acid and fruity aromas of bright berries like strawberry and raspberries. This sparkling Rosé is bottle fermented like champagne. So we add sugar and yeasts in the base wine to start the second fermentation in the bottle. 18 month on the yeasts are responsible for a very creamy finish. Therefore it is suitable for aperitive/digestif or to light dishes and desserts.

<b>Wine Type:</b>	sparkling wine   rose   dry
<b>Alcohol:</b>	11 %
<b>Acid:</b>	6 g/l
<b>Residual Sugar:</b>	5.19 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 °C
<b>Aging Potential:</b>	3 years

## Vineyard

### Vineyard Site:

Steinleiten - karger Urgesteinboden

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Schaumwein
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	Blauer Zweigelt 100 %
<b>Soil:</b>	primary rock

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	squashed   Stems: 0 %   bottle
<b>Maturing:</b>	bottle
<b>Time on the Full Yeast:</b>	9 month(s)
<b>Bottling:</b>	natural cork

