

Weingut
JURTSCHITSCH
Langenlois

BRUT ROSÉ N.V.



Origin:	Austria, Kamptal
Quality grade:	Österreichischer Sekt g.U.
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Zweigelt 70 % Pinot Noir 15 % St. Laurent 15 %
Sea Level:	250 - 350 m
Soil:	loam medium top soil primary rock large sub soil

Vineyard Site:

Our cooler, high altitude vineyards, characterized by the unique Kamptal style, provide the foundation for our Brut Rosé Klassik and bring freshness, acidity, structure and finesse to the grapes.

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 2000 L used barrel 5 week(s) bottle
Disgorgement:	cold manual Storage Time: 30 months
Maturing:	bottle 6 month(s)
Bottling:	natural cork

DATA

Wine Type:	sparkling wine rose dry
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2017 - 2022

WINE DESCRIPTION

Blauer Zweigelt, Pinot Noir and St. Laurent are the trio of grape varieties in our Rosé Sparkling Wine. The Zweigelt brings juiciness and brilliant color, Pinot Noir and St. Laurent provide berryiness and elegance.

