

[wabi-sabi] : wine

r.i.v.e.r.s.i.d.e "r" (L21/river-ro) N.V.

Origin: Austria, Danube Region

Quality grade: Wein aus Österreich

Site: Danube region

Site Type: terraces

Varietal: Zweigelt

Roesler

Merlot

Sauvignon Blanc

Geographical Orientation: south east, west

Sea Level: 260 - 300 m

Soil: gneiss

amphibolite

gravel

CELLAR

Harvest: handpicked

Malolactic Fermentation: yes

Sulfur Added: wine

Whole Grape Pressing: yes

Maceration: whole bunch pressing

Mash Fermentation: squashed | Stems: 0 %

Fermentation: spontaneous

big oak barrel | 225 - 700 L | used barrel

Maturing: oak barrel | 225 - 700 L | used barrel

DATA

Wine Type: still wine | red | dry

Alcohol: 11 %

Drinking Temperature: 11 - 14 °C

Optimum Drinking Year: 2023 - 2027

WINE DESCRIPTION

Rosé or light red, decide for yourself. We do not care about the color, we care about taste. This juicy, fruitdriven wine is composed of Rösler, Zweigelt and other regional reds and was vinified in used oak barrels for 12 months, without filtration or fining. Cool climate juiciness the way we like it!

