

# Zweigelt Rosé 2021



## Wine Description

Our Rose is made exclusively with clusters of the variety Zweigelt which was found in Austria by Dr. Zweigelt in 1922 and is a very common red wine variety in Austria. The 20 year old grapes grow on a clay soil in Kamptal, lower Austria in about 350m above sealevel. The harvest is rather early because healthy grapes are very important for a good red and rosé wine. After some storage time of must a part of the juice gets separated from the clusters and is treated afterwards like white wine. Hence, the colour of Rosé. The Rosé has a gentle flavour of light berries. The fruitiness combines on the palate with a spicy and mineral taste. The Rosé is an easy-drinking, light Rosé wine that suits perfect to Barbecue as well as to light fish dishes and salad.

<b>Wine Type:</b>	still wine   rose   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	2 g/l
<b>Acid:</b>	5.3 g/l
<b>Total Sulfur:</b>	25 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Mollands
<b>Soil:</b>	loam

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank