



WAGENTRISTL

# Rosa Sprudl 2022

Österreichischer Schaumwein

## Wine Description

"The cheerful, uncomplicated Mamsell from Wagentristsl. Every rendezvous with the amusing lady in pink is a fruity, sparkling pleasure."

## Tasting Notes

Tempting candy pink. The scent is intensely fruity, wild strawberries, raspberries and candied lemon peel, mouthwatering even in the nose. On the palate again this has intense fruit, balanced sweetness and invigorating acidity, delicate perlage, wonderful fruity sweetness in the finish, simply fun!

## Food Pairing

This fresh, fruity sparkling wine is a wonderful summer wine, but also works excellent as an aperitif or as a base for wine cocktails.

Wine Type:	sparkling wine   rose   dry
Alcohol:	12.5 %
Residual Sugar:	12 g/l
Acid:	6.4 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	small
Optimum Drinking Year:	2023 - 2024

## Vineyard

Origin:	Austria
Quality grade:	Österreichischer Schaumwein
Site:	Österreich 🇦🇹
Varietal:	Zweigelt   20 - 32 years

## Weather / Climate

Average Hours of Sun per Vintage:	2102 hours
Average Rainfall Per Vintage:	673 mm
Rainfall 2022:	421 hours
Sunshine 2022:	2179 hours

## Harvest and Maturing



Weingut Wagentristsl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristsl.com/ | 🌐 | weingut@wagentristsl.com | www.facebook.com/weingut.wagentristsl | www.instagram.com/weingut\_wagentristsl/

The base wine for Rosa Sprudl is made from juice extracted from our estate Zweigelt. The healthy, ripe grapes are picked exclusively by hand. In the cellar, the grapes are destemmed and lightly crushed. After a few hours on the skins, a part of the fresh must is drawn off from the mash tanks. The aromatic must obtained in this way is naturally clarified by settling (sedimentation). To preserve a maximum of fruitiness and freshness the fermentation takes place in stainless steel at low temperature. Before the end of fermentation, this is interrupted by intensive cooling and filtration, so we get a subtle sweetness. The young wine is stored cooled in stainless steel tanks until bottling. During bottling, carbon dioxide is added to the base wine, so we get a fresh, fruity sparkling wine with natural sweetness.

<b>Harvest:</b>	handpicked   September 13 - September 14
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	stainless steel tank   16 - 18 °C
<b>Skin Contact:</b>	6 - 12 hour(s)
<b>Filter:</b>	filtered   sterile
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	steel tank
<b>Bottling:</b>	screw cap   2400 x 0.75 l   Lot Number: L 23/01

## Product Codes

<b>EAN:</b>	9120041300172
<b>EAN / carton 6:</b>	9120041300431

## Winery

The Wagentristl winery in Burgenland, in the Leithaberg region, is a family-run business with a long tradition. Generations of the family combine traditional craftsmanship with modern techniques to produce high-quality wines full of character. The diversity of grape varieties and the special terroir of the Leithaberg are reflected in elegant and authentic wines that stand for quality and closeness to nature.