



ROSÉ ZWEIGELT *biologisch*

KLASSIK 2018

Very simple. Three words describe this wine: typical of the area, fruity, finesse!

IN THE VINEYARD

Vineyard selection, 15 – 30 years old vines on limesoil, vineyards on 50-100 m above sea level

ABOUT THE WINE

The grapes were harvested at the beginning of October, 19 ° KMW, the grapes were gently squeezed and the juice was removed after 5 hours of maceration. Fermentation at approx. 18 ° C. Fermentation in stainless steel tank.

THE WINEYEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year. Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality.

RECOMMENDATION

Wonderful as an aperitif, just like that or with sorbets

WINE REVIEW

89 Pkt. Falstaff

variety:	100% Zweigelt
vineyard:	around Röschitz
soil:	limesoil
Alk:	12,0%
acidity:	5,7 g/l
res. sugar:	0,7 g/l
maturation:	2019 – 2021
temp..:	10 – 12°
EAN bottle:	900563499797 0
EAN carton:	900563499796 3

