



PUNKT GENAU *biologicis* ZWEIGELT ROSÉ

A rosé frizzante with typical attributes of the grape variety Blauer Zweigelt: delicate violet shimmer, fine nuances of strawberry aroma. A fruit basket full of mixed wild berries completes this taste. PUNKTGenau presents freshness and temptation to the secret world of sparkling wine.

IN THE VINEYARD

variety:	100% Zweigelt	wine quality level:	Austrian sparkling wine with carbonic acid added
soil:	100% loess		
age of vines:	10 - 30 years		
vineyards:	in and around Röschitz	altitude:	280 - 350 m
harvest:	several rounds of harvesting from mid- to late September		

IN THE CELLAR

length of maceration:	5 hours
pressing procedure:	gentle; pneumatic
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
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fermentation:	
fermentation tank:	stainless steel tank
ferm. temperature:	20°C, controlled temperature
length of fermentation:	10 days
	fermentation stopped by cooling at a level of 8 g/l res.sugar
ageing on the yeast:	2 weeks
ageing on the fine yeast:	2 months
maturatation:	in stainless steel tank

alcohol:	11,0%	EAN-bottle:	900563400970 3
res.sugar:	8,0 g/l	EAN-carton:	900563410908 3
acidity:	6,2 g/l	certificate:	AT-BIO 301 vegan friendly
storage potential:	2 -3 years	best drinking temperature:	6 – 8°
recommendation:			perfect as an aperitif, for mixing cocktails or with a delicate strawberry sponge cake



WINE DESCRIPTION

Fine reminiscences of strawberry, subtly spicy, on the palate it's a harmonious match of lively acidity, red currant and fresh strawberry. In the finish this sparkling wine is juicy and animating.

