



## ZWEIGELT ROSÉ *biologisch* KLASSIK 2021

This Rosé symbolises the simplicity of life. The cool breezes at night coming from the Waldviertel region guarantee a refreshing fruitiness from the Zweigelt grapes. Warm temperatures during the day allow the grapes to ripen slowly and provide delicious berry notes. Dolce vita, the Weinviertel way!

### IN THE VINEYARD

variety:	Zweigelt	vintage: 2021	wine quality level:	Austrian quality wine
soil:	80% loess, 20% clay soil			
age of vines:	15 – 40 years			
vineyards:	in and around Rösschitz		altitude:	260 - 300 m
harvest:	end of September 2021			

### IN THE CELLAR

pressing procedure:	gentle, pneumatic
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	8 days
ageing on the yeast:	3 weeks
ageing on the fine yeast:	12 weeks
maturaton:	in stainless steel tank

alcohol:	12,0%	EAN-bottle:	900563499490 0
res.sugar:	2,6 g/l	EAN-carton:	900563499489 4
acidity:	7,1 g/l		
SO <sub>2</sub> total:	93 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	33 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	8 – 10°
recommendation:			perfect as an aperitif, relaxed sitting outside on the terrace, with grilled poultry or with cold roast beef

### WINE DESCRIPTION

Soft pink, delicate fragrance of berries, some notes of red gooseberries. A touch of sour cherries and ripened wild strawberries, raspberry, playful and fresh, juicy and savory.



AT-BIO-301  
Österreich-Landwirtschaft

