



## Rosé Zweigelt 2022



Zweigelt (syn. Rotburger) is an interbreeding of Blaufränkisch and St. Laurent first achieved in 1921. The Zweigelt family had vineyards in Langenlois. Actually, Bründlmayer owns part of those vineyards. We make a varietal wine from Zweigelt but also use it for our Brut Rosé cuvée where it contributes deep fruit and sappiness.

Our Zweigelt Rosé derives from carefully hand-picked and gently whole cluster pressed grapes harvested in a state of middle ripeness. Only a small part comes from grapes for our Zweigelt Reserve, where we just use the must flowing out of the press before the pressing even starts. This logically leads to a light, pure, fresh & fruity rosé wine.

### Tasting Note:

Bright and brilliant salmon pink, very attractive bouquet with hints of red fruits (cherry, wild strawberries, raspberries) & hayflowers, decently underlined by grapy, zesty and (juvenile) yeasty notes. Fresh and again fruity with a nice tension on the mid-palate, moderate body but sappy and well balanced, really much fun based on a solid structure with a pleasant, spicy & mineral finish.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich

**Single Vineyard:** -

**Soil Type:** Loess

**Elevation:** 260 – 380 m

**Slope Face:** -

**Harvest Date:** September 2022

**Skin Contact:** -

**Ageing:** Stainless steel tank

**Bottling Date:** December 2022

### WINE DETAILS

**Alcohol:** 11.5 %vol.

**Acidity:** 6.2 g/l

**Residual Sugar:** dry

**Serving Temperature:** 8 – 10° C

**Food Pairing:** Aperitif, tapas, antipasti, smoked salmon etc.

**Bottled in:** 75cl

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