

**Rosé**  
Zweigelt  
2024



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 juvenile bouquet with hints of red fruits (wild berries, raspberries, cherry) and a flowery component, decently underlined by grapy, zesty notes. Fresh and again fruity with a nice tension on the mid-palate, moderate body but sappy and well balanced with a hint of extract sweetness, really much fun based on a solid structure with a pleasant, spicy & mineral finish.

WEINGUT  
BRÜNDLMAYER  
LANGENLOIS - ÖSTERREICH

Rosé  
Zweigelt  
2024

**ORIGIN & VINIFICATION**

**Region:** Niederösterreich

**Single Vineyard:** -

**Soil Type:** Loess

**Elevation:** 260 – 380 m

**Slope Face:** -

**Harvest Date:** September 2024

**Skin Contact:** -

**Ageing:** Stainless steel tank

**Bottling Date:** 16th of December 2024

**WINE DETAILS**

**Alcohol:** 12 %vol.

**Acidity:** 6,4 g/l

**Residual Sugar:** dry

**Serving Temperature:** 8 – 10° C

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

**Bottled in:** 75cl

AT-BIO-402  
AT-Landwirtschaft

