



Rosé Zweigelt 2025



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.

AT-BIO-402
AT-Landwirtschaft



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: 12th of December 2025

Alcohol: 11,5 %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