

Weingut
JURTSCHITSCH
Langenlois



Rosé vom Zweigelt 2020

The cool Kamptal climate offers perfect conditions for rosé wines with finesse and fine fruit. The Zweigelt rosé impresses with its bright pink color with onion skin colored reflections, delicate fragrance and the fine fruit nuances of cherries and wild berries. Fresh and vibrant!

Making of the wine

The ripe grapes were carefully harvested by hand in small boxes. The grapes were destemmed and after a short maceration period, after the grape must had acquired its classic onion skin color, it was gently pressed and the must was clarified. In order to preserve the delicate aromas and fragrances of the grapes, the must was slowly fermented in stainless steel tanks and then matured in them for some time on its fine lees.

Vintage 2020

A truly classic vintage. Sun, wind and rain found a good balance during the year and the vineyards developed calmly and thoughtfully. All together provided for vital vines, but also required a lot of manual work. The result is a vintage typical for Kamptal, which is characterized by finesse, elegance, liveliness and character.

Recommendation

Perfect for the summer! Enjoy solo on the sunny terrace or as an ideal food companion to antipasti, pasta dishes, paella or with white meat.

J **FACTS**

Variety: Zweigelt

Hand picked grapes from organic farming

Soils: primary rock and loess soil

ABV: 12.0 % vol.

Ac: 6.6 ‰

Rs: 1.5 g/l

Ageing potential: 2023

