Weingut JURTSCHITSCH

Langenlois



FACTS

Grape variety: Zweigelt Soil: primary rock and loess soil

ABV: 12,00 %Vol. Ac: 5,9 %

RS: 1,8 g/l

Ageing potential: 2026

Rosé vom Zweigelt 2023

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 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes with their nimble fingers and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

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.

