

ROSÉ EDEN

2019

WESZELI

THE SITE

The Zweigelt for our Rosé grows in the Schöntal, a high plateau west of Mollands. This cru, set 300 m up, has a soft south-facing direction.

THE GROUND

The Schöntal features deep loess and loam soils. Here, the vines root extensively throughout a large area, so that even in dry times they can reach the vast water reservoirs in the earth. That is why they extract a high concentration of aromas from the earth - giving the Rosé its complex lightness.

THE VINEYARD

The Schöntal vineyard is bounded on the north by an acacia forest. This shields the vineyard against cold winds. In its shelter grows a small paradise: lush shrubs, colorful flowers, old vines. Anyone who's there knows immediately where the vineyard got its name from. Here even the snake from the Garden of Eden would feel at home. Daring gracefully, she would roam around and snack a bit from everywhere. Who needs the tree of knowledge if he can have vines?

THE TASTE

Light, refreshing and fine fruity. Multi-layered, slowly opening aromas - pomegranate, currant, ginger, wild strawberries and meadow herbs. Looks soft at first, but becomes more and more dynamic and straightforward towards the palate. Ends crisp, pulsating with red berries.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Zweigelt, Cabernet Franc
VINES PLANTED: 1976 2000
CULTIVATION: conversion to organic farming since 2017
GRAPES HAND-PICKED: 10. - 14.9.2019
MACERATION: 50% maceration with stems over night plus 1 lot fermented on skin without stems
PRESSING: 5h whole bunch, 2,5 h for already fermenting lot
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts
MALOLACTIC FERMENTATION (BSA): no
MATURATION: 5 months on the fine lees in steel tank
ALCOHOL: 11,0%
RESIDUAL SUGAR: 2,0 g/l
ACIDITY: 7,0 g/l
CONTAINER CLOSURE: Screw cap
DRINKING TEMPERATURE: 9-11°C
GLASS TYPE: Universal glass



WESZELI

Turning grapes into wine is a great privilege.

Our grapes are naturally turned into wine. Like the vineyards where they grow, they are complex ecosystems, full of life and energy. Constantly metamorphosed, after a while they find a natural balance that reflects the terroir, the vintage, the characteristics of the grape variety and the craft of the winemaker.