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Brut Zweigelt Rosé 2016



Winery	Biologischer Weinbau Demeter Weingut Doris & Hager Matthias
Wine area	Kamptal, Austria
Wine type	Sparkling wine
Grape varietal	Zweigelt (Blauer Zweigelt)
Quality level	Sekt
Sweetness	dry
Contents	0.75 liter
Alcohol level	11.5 vol%
Closure	Natural cork
Drinking temperature	From 8 °C
Aging ability	To 3 years

Only high-quality Zweigelt grapes from our stony sites were used for this rosé sparkling wine - in order to preserve the piquancy. The vineyards are on the Langenlois Seeberg at about 350m above sea level, a very stony location. After the spontaneous fermentation, the wine was stored in wooden barrels before being bottled and yeast and sugar added for the second fermentation. The Brut Zweigelt Rosé is characterized by a fine carbon dioxide, which is created during bottle fermentation, and a fruity scent and taste of light berries. The sparkling wine was on the yeast for about 18 months, which leads to a creamy long finish, which makes the sparkling wine not only suitable as a solo, as an aperitif or digestif, but also as a meal accompaniment. It is particularly recommended for desserts, whether fruity or chocolatey.