

ROSÉ – BIRGIT BRAUNSTEIN

Burgenland



APPELLATION: Neusiedlersee-Hügelland

BLEND: Zweigelt and Blaufränkisch

WINEMAKER: Adriana Gonzalez

VINEYARD: _____

The grapes are sourced from the Heide and Winkler vineyards on the slopes of the Leitha Mountains. The Pannonian climate, unique to this area has a continental influence that is moderated by Lake Neusiedl. The region has cold, wet winters, hot dry summers and a long mild autumn. High sunshine hours, cool nights and protection of the Leithaberg forests make the perfect microclimate to ripen grapes whilst maintaining good acidity. The soils are shell limestone and schist.

VITICULTURE: _____

Viticulture is biodynamic. The influence of Lake Neusiedl extends the vegetation period of the vines to 250 days a year. Vineyards are cultivated without pesticides, and herbs and flowers flourish between the vines. Yields are controlled and each soil and microclimate is matched with the most suitable variety and rootstock.

WINEMAKING: _____

After hand-picking and sorting the grapes, fermentation occurs in stainless steel tanks. This is followed by six months on the fine lees. A brief time of skin contact gives a pale raspberry colour. The resulting wine has balanced acidity with 4.5 g/l residual sugar.



TASTING NOTES:

Light and lively, fresh strawberry character.

WEBSITE: <http://www.weingut-braunstein.at>

This wine is suitable for vegans and vegetarians.