

weninger



Rózsa Petsovits

Rózsa Petsovits was born in 1921 in Horitschon/Hungary. In the same year Horitschon came to Austria. Just as the history of Burgenland is a history of German-speaking Hungary, so this wine tries to think without borders. Syrah from gneiss from Hungary mingles with Sankt Laurent and Pinot Noir from limestone from Austria.

A rosé to remember, dedicated to my very active grandmother. The perfect wine for summertime. Also works with cooler temperatures.



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Varieties	Syrah / Sankt Laurent / Pinot Noir
Alcohol	12%
Allergens	vegan
Origin	Balf / Sopron and Ritzing / Mittelburgenland
Climate	Pannonian
Soil	gneiss / limestone
Age of vines	15-20 years
Altitude above sea level	320 meter / 200 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	4000 vines / ha
Crop	55 hl / ha
Harvest	selective hand harvest / September 2018
Fermentation	spontaneous / 10 days in wooden tanks
Ageing	8 months on the yeast / natural malolactic fermentation
Residual sugar	1 g/l
Sulphur total	9 mg/l
Sulphur added	0 mg/l
Bottling	9200 bottles / May 2019 / no filtration / own bottling plant
Drinking temperature	12-14°C

