

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. Blaufränkisch from limestone and Merlot from loam from Austria mingle with Syrah from gneiss from Hungary. 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 / Blaufränkisch / Merlot |
| Alcohol | 12.5% |
| Allergens | vegan |
| Origin | Balf / Sopron and Horitschon & Ritzing / Mittelburgenland |
| Climate | Pannonian |
| Soil | gneiss / loam / 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 2023 |
| Fermentation | spontaneous / 10 days in wooden barrels |
| Ageing | 6 months on the yeast / natural malolactic fermentation |
| Acidity | 5.3 g/l |
| Residual sugar | 1.3 g/l |
| Sulphur total | n.d. |
| Sulphur added | 10 mg/l |
| Bottling | 27 000 bottles / Juni 2024 / no filtration / own bottling plant |
| Drinking temperature | 12-14°C |

