weninger



Rózsa Petsovits

Rózsa Petsovits was born in Horitschon in 1921 – a year of transition. Horitschon became Austrian, yet the people remained who they were: German-speaking Hungarians, rooted between languages, countries and stories.
Just as the history of Burgenland is shaped by transitions, this wine, too, seeks to think beyond borders. It blends wines from Austria and Hungary – not as a statement, but as a matter of course. Origin is not erased here, but expanded.
Dedicated to Rózsa, Franz' grandmother, a woman of great energy and presence. A rosé with conviction, leaving more than mere freshness behind. A wine for summer – and one that effortlessly accompanies cooler moments as well.

weninger

Variety	Syrah / Blaufränkisch
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, 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 2025
Fermentation	spontaneous / 10 days in wooden barrels
Ageing	9 months on the yeast / natural malolactic fermentation
Acidity	5.9 g/l
Residual sugar	1.8 g/l
Sulphur total	n.d.
Sulphur added	10 mg/l
Bottling	July 2026 / no filtration / own bottling plant
Drinking temperature	12-14°C