

Rotburger Kreuz

<i>Winery:</i>	Weingut Karl Schnabel - Ermihof
<i>Wineregion:</i>	Südsteiermark, Sausal
<i>Vintage:</i>	2021
<i>Variety:</i>	100 % Blauer Zweigelt
<i>Zertification:</i>	Natural Wine, bio-dynamic
<i>Vineyard:</i>	name: Kreuzegg; altitude: 500 m; exposure: south-south-west; steepness: gradients of up to 60 %; age of the vines: 20 years
<i>Soil:</i>	weathered siliceous primary rock (schist) with covering of humus
<i>Characteristic/Description:</i>	Rotburger is a synonym for the Blauer Zweigelt which is originally cultivated in Austria. This animating red wine provides an intense, cherry-aromatic wine experience, full of tension with clinking minerality, pleasant spices and silky tannins.
<i>Vinification:</i>	<ul style="list-style-type: none">• spontaneous fermentation• destemmed• open mash fermentation in vats for about 6 weeks with manual pigeage (punching down, but no pumping over)• no mash pumps are used, just gravity• matured in used oak barrels (228l) for 18 months on fine lees• no added sulfur or any other additives at any stage• no fining, no filtration• no any technical manipulation• rinsing the bottles with spring water• bottled by hand in small batches
<i>Analytical data:</i>	alc. 11,5 % by vol. 0,2 g/l residual sugar, dry 5,4 g/l acidity
<i>Other information:</i>	sulfur-free, < 10 mg/l vegan suitable for diabetics sealed with high quality natural cork great aging potential