

Zweigelt Rosé 2018

WEINGUT MARKUS HUBER, TRAISENTAL, AUSTRIA



HARVEST & VINTAGE NOTES

VINEYARD INFO: 10-80 year-old vines in limestone soils at an elevation of 200-300m with East orientation in an Alpine influenced climate.

HARVEST NOTES: Harvested August 3rd-8th, 2018

WINEMAKING PROCESS: Selection of the best physiologically ripe grapes; crushed; skin contact for 2 hours; gently pressed, then fermented in stainless steel tanks; kept on the lees for 3 months.

TASTING NOTES: Bright raspberry red; red berry confit with a hint of citrus zest; Firm, crisp, red berry flavors; lively acidic arc with a mineral finish.

ORGANIC AND SUSTAINABLE CERTIFICATIONS:

Sustainably Certified, 1/3 of the vineyards are farmed organically; all wines are Vegan, Vegetarian, and Gluten free

HUBER
WEINGUT MARKUS HUBER

WINEMAKERS: Markus Huber and Michael Huber

GRAPES: 100% Zweigelt

ALCOHOL: 12%

RESIDUAL SUGAR: 2.2 g/L

TOTAL ACIDITY: 5.9 g/L

PH: 3.2

TOTAL SULPHUR: 110 ppm

BOTTLING DATE: January 5th, 2018

