

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 loam and Pinot Noir from limestone from Austria mingle with Syrah and Zweigelt 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	Blaufränkisch / Syrah / Pinot Noir / Zweigelt
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 2022
Fermentation	spontaneous / 10 days in wooden barrels
Ageing	6 months on the yeast / natural malolactic fermentation
Acidity	5.8 g/l
Residual sugar	0.7 g/l
Sulphur total	17 mg/l
Sulphur added	10 mg/l
Bottling	30 000 bottles / May 2023 / no filtration / own bottling plant
Drinking temperature	12-14°C

