

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. Syrah from gneiss from Hungary mingles with Zweigelt and Blaufränkisch from loam and Pinot Noir from limestone from Austria.

A rosé to remember, dedicated to my very active grandmother. The perfect wine for summertime. Also works with cooler temperatures.



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<b>Varieties</b>	Syrah / Zweigelt / Pinot Noir / Blaufränkisch
<b>Alcohol</b>	12.5%
<b>Allergens</b>	vegan
<b>Origin</b>	Balf / Sopron and Horitschon & Ritzing / Mittelburgenland
<b>Climate</b>	Pannonian
<b>Soil</b>	gneiss / loam / limestone
<b>Age of vines</b>	15-20 years
<b>Altitude above sea level</b>	320 meter / 200 meter
<b>Cultivation method</b>	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	4000 vines / ha
<b>Crop</b>	55 hl / ha
<b>Harvest</b>	selective hand harvest / September 2021
<b>Fermentation</b>	spontaneous / 10 days in wooden barrels
<b>Ageing</b>	6 months on the yeast / natural malolactic fermentation
<b>Sulphur total</b>	10 mg/l
<b>Sulphur added</b>	10 mg/l
<b>Bottling</b>	31 000 bottles / April 2022 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C

