

Data sheet →

Ried Rosenberg 2021



Available in
375ml / 750ml / 1.5L / 3L
6L / 9L / 12L

SITE & SOILS Wild roses grow on the hillsides, giving their name to this site, surrounded by forest at an elevation of 250m. Here we cultivate 4.8 hectares of vineyard, which benefit from the cooler location. The subsoil is composed of sediments from the primordial sea, with clay, limestone & various types of sand, while the surface layer features a thick layer of Danube gravels, some 30–40 cm. The nature of the soil, of course, changes a bit up and down the slope. In the uppermost portion, Rosenberg is rather meagre and gravelly. There, we have planted Merlot & Blaufränkisch. Farther downhill, the soil becomes deeper with more clay, and Zweigelt gives best results.

GRAPE VARIETIES 55% Zweigelt, 30% Merlot, 15% Blaufränkisch

VINTAGE 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

DESCRIPTION One of Carnuntum's great classics, a wine that represents its origins in an ideal manner; very tightly structured and concentrated on the palate, deep garnet with an intense aroma of dark berries, cassis, juniper and cloves. Marvellously elegant tannins and an endless finish.

> **HARVEST** end of September to beginning October hand-selected in multiple passes

> **FERMENTATION** 14-20 days spontaneous fermentation on the skins at 30-32°C in wooden vats, followed by malolactic fermentation in barriques

> **ÉLEVAGE** 20 months in French oak barriques of various sizes

> **ALCOHOL** 14.2 % vol

> **ACIDITY** 5.8 g/l

> **RESIDUAL SUGAR** 0.9 g/l

> **FOOD PAIRING** the wine for holiday feasting: wild game, steaks, stews of dark meat. Anything with concentration and power

> **SERVING TEMPERATURE** 16-18°C

> **MATURITY** 2023 - 2033

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