



RINASCIMENTO WINE CO.  
IMPORTED BY R. JUSTIN GALLEN



## Rosé Kammerling® (Zweigelt) 2024



<b>Origin</b>	Lower Austria
<b>Variety</b>	Zweigelt Rosé
<b>Category</b>	Regional wine
<b>Wine details</b>	Alcohol: 12.0 % vol. Acidity: 6.0 g/L Res. sugar: 4.8 g/L, dry
<b>Potential</b>	2025-2028

<b>Vineyards</b>	The grapes for this rosé were grown in the heart of Lower Austria. The vines grow on loess and conglomerate soils with a very high lime content. The special climatic conditions here, with Pannonian influences from the east and cold air from the Alps, ensure warm days and cool nights, resulting in a fine aromatic profile and spicy finish.
<b>Kammerling</b>	'Kammerling' is the German term for microfossils found in Traisental conglomerate rock. The term is derived from their housing, which consists of many small calcareous chambers. The Preiss family's regional wines are called Kammerling®, in homage to the conglomerate rock on which the grapes grow.
<b>Vinification</b>	Harvest by hand on Sept. 5, 2024, destemmed, crushed, 1.5 hours of maceration in the press, gently pressed, 2-3 weeks temperature-controlled fermentation in stainless steel tanks, 3 months on the lees.
<b>Tasting notes</b>	Animatingly juicy on the nose, hints of red currants and sour cherries, juicy on the palate, characterized by bright sour cherry aromas, the fresh acidity brings drinking pleasure and harmony at the same time. A multi-layered rosé that animates and brings summer into the glass, but also stands up to cooler days.
<b>Drinking temperature</b>	Drinking temperature: 7 - 9 °C
<b>Food pairing</b>	Cold and warm starters, summer salads, pumpkin dishes, pumpkin dishes, with white meat, cream cheese, light Asian cuisine; Allrounder
<b>Ratings</b>	91.3 points - Cup der Gourmetwelten Berlin

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