

WINEMAKER:

Martin and Anna Arndorfer

FOUNDED:**COUNTRY:**

Austria

REGION:

Kamptal

Rosa Marie (skin-ferment)

Arndorfer

VARIETY:

Zweigelt, Gruner Veltliner

FARMING:

Certified Organic

APPELLATION

Niederösterreich



WINEMAKING & VINEYARD

Organic. This is part of Martin and Anna's line of 'experimental' co-ferments, named for his daughters. Zweigelt from 30 to 36 year old vines grown on Löss, gravel and primary rock sees 24 hours of maceration before pressing. The Zweigelt juice is fermented with native yeasts, during which the skins of crushed Grüner Veltliner are added to macerate for eight days, extracting spiciness and adding texture to the Zweigelt Rosé. The wine is aged for 6 months on the lees in a combination of concrete tulips and neutral barrels. It's bottled without fining or filtration, and an 8 mg/l sulfur addition. This is a deeper rosé that falls somewhere in the dialectic between orange wine and rosé. The Zweigelt brings texture and spice while the Grüner adds its characteristic aromatics. Distinctly Austrian, and highly enjoyable.