



DOMÄNE
WACHAU

ROSÉ 1805 RESERVE 2019



Origin & Terroir

Rosé 1805 is a blend of mainly Pinot Noir and a small amount of Zweigelt. The grapes were carefully handpicked from vineyards throughout the Wachau. The major part comes from Weissenkirchen and Rossatz-Arnsdorf. The primary rock that is partially interspersed with loess in these areas of the Wachau yield a particularly fruity and elegant rosé style.

Grape Variety

Pinot Noir is a grape variety of great international importance and reputation and originates from Burgundy. Pinot Noir is a rare variety in the Wachau, although it thrives well in the region's cool climate. Zweigelt is an Austrian variety and a crossing of Blaufränkisch and St. Laurent. The variety is usually vinified to fresh, light, fruit-driven red or rosé wines.

Classification

The Rosé 1805 Reserve is vinified from late ripening Pinot Noir and Zweigelt grapes from the Wachau. The wine was fermented and aged in used small oak barrels which excludes it from the classic Wachau wine categories Steinfeder, Federspiel and Smaragd. The label of the Rosé 1805 Reserve commemorates of the historic battle of Loiben in which Napoleon was defeated by the Austrians and their allies. A bottle of multi-layered, complex Wachau Rosé pleased his demanding French palate and kept him from dwelling on his bruising defeat.

Vinification

Fully ripe Pinot Noir and Zweigelt grapes were handpicked at the beginning of October. The average yield was 4.000 kg/ha. The grapes were destemmed and gently pressed after a few hours of maceration. The must was fermented spontaneously in small oak barrels. After fermentation the wine matured on the fine lees in used small oak barrels to achieve further depth and character.

Tasting Notes

Bright pink; intense and complex fragrance with spicy and smoky notes, intense fruit reminiscent of wild red berries and black currants, lilac lifted with dried herbs undertones; well-structured and powerful, yet tight, elegant and vibrant with a refreshing acidity, abundant fruit, a complex body and a long, lingering finish.

Enjoyment

Serve well chilled at about 10°C. This full-bodied and sophisticated Rosé wine is already very approachable in its youth, but has potential to age for at least 3-4 years. Offering plenty of spicy aromas, the wine is a perfect BBQ accompaniment and an interesting match for traditional Italian antipasti.

- 3 stars | VINARIA
- 90 points | FALSTAFF

Alcohol: 13 % | **Acidity:** 5,9 % | **Residual Sugar:** 1,3 g/l

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