ROSÉ 1805 RESERVE 2023





Our pink flagship: Pinot Noir and a little Blauer Zweigelt, spontaneously fermented and matured in small oak barrels.

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.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides. Fully ripe Pinot Noir and Zweigelt grapes were handpicked. 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.

CHARACTER & STYLE

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. Serve well chilled. 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, it is the perfect accompaniment to light or spicy Mediterranean dishes such as a Shakshuka, a Picatta Milanese, antipasti with prosciutto and finocchiona (fennel salami) or a fish platter with tzatziki. It also ideally accompanies Austrian cuisine such as Minced roast, cabbage pasta or lamb shank with Provencal herbs. Also, for Far Eastern cuisine such as Thai Kho To (braised and caramelized fish) or vegetable tempura, this top rosé shines wonderfully.

2023: tba

2022: 91 Points | FALSTAFF 2021: 91 Points | FALSTAFF

2020: 91 Points | FALSTAFF | Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2018: 92 Points | FALSTAFF 91 Points | A LA CARTE



Alcohol: 13,0 % | Acidity: 5,7 ‰ | Residual Sugar: 1,0 g/l

0,751 | 1,51







OAK BARRELS



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER





