

Data sheet →

Ried Rosenberg 2022



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 2022 A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

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** 14.0 % vol

> **ACIDITY** 5.9 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**
2024 – 2037



97 points



95 points



5 stars



97 points