

Landhaus MAYER 2020 Rosé

80% Zweigelt - 20% Cabernet Sauvignon - 0.75L





SHORT DESCRIPTION

80% Zweigelt and 20% Cabernet Sauvignon. Beautiful light salmon color. Delicate nose of raspberries, a touch of strawberry and hints of citrus. Fresh and lively taste that sifts crispy and slightly dehydrating. Easy, smooth style that drinks well away.

Climate:

Sunny and moderately warm summers with regular precipitation. The winters are cold but less than in the rest of Austria. That is why the climate of Vienna is called a moderate sea climate rather than a pronounced continental climate, even though there is no sea nearby. It can rain a lot during autumn.

Soil:

Soils with a varying lime content mixed with loam and sand. The variation in soil also makes it suitable for different grape varieties. Low-lying vineyards around Vienna.

Vinification:

Short maceration with the pellets to extract color. Then classic low-temperature vinification in stainless steel stainless steel barrels. Rest a little further on his Lie after which filtering and bottling.

LANDHAUS MAYER

Gerhard J. Lobner, production manager of Landhaus Mayer, and the winegrowers jointly decide which steps to take in the vineyards. The vines are closely monitored from the pruning up to the optimal harvest time. "I cannot even begin to describe the potential of these areas", Gerhard J. Lobner enthusiastically says. Due to structural change, many of the prime vineyards are highly endangered of being abandoned. Landhaus Mayer wants to take countermeasures and develop promising prospects with the local winegrowers.

