



J **FACTS**

Grape variety: 80% Zweigelt, 10% Cabernet Sauvignon, 10% Merlot
Soil: primary rock and loess
ABV: 13,00 %Vol.
Ac: 5,2 ‰
RS: 1,3 g/l
Ageing potential: 2030

Rotspon Classic 2020

Our classic red wine, made from Zweigelt (80 %), Cabernet Sauvignon (10 %) and Merlot (10 %), shows a clear, delicate fruit structure, dominated by cherries and wild berries with hints of almonds, and elegant extract sweetness.

Vintage 2020

A truly classic vintage. Sun, wind and rain found a good balance during the year and the vineyards developed calmly and thoughtfully. All together provided for vital vines, but also required a lot of manual work. The result is a vintage typical for Kamptal, which is characterized by finesse, elegance, liveliness and character.

Making of the wine

The fully ripe grapes of the cuvée partners are selectively harvested by hand in several passages, crushed and fermented in wooden fermentation vats for 10 to 12 days. During fermentation, the must is infused once a day over the mash to obtain an optimum of fruit, color and extract. After alcoholic fermentation and malolactic fermentation, this cuvée is aged for 12 months in 2- and 3-year-old barriques. Before bottling, the assemblage takes place in large neutral oak barrels.

Recommendation

Perfect with steak, grilled specialties, lasagna and spicy cheese.