

Weingut  
**JURTSCHITSCH**  
Langenlois



## Rotspön Classic 2018

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.

### 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.

### J FACTS

Varieties: 80 % Zweigelt, 10 % Cabernet Sauvignon, 10 % Merlot

Hand picked grapes from organic farming

Soils: primary rock and loess

ABV: 13.0 % vol.

Ac: 5.5 ‰

Rs: 1.0 g/l

Ageing potential: 2028

