



## J **FACTS**

Grape variety: 75 % Zweigelt, 10 % Cabernet Sauvignon, 15 % Merlot  
Soil: primary rock and loess  
ABV: 13.0 %vol.  
Ac: 5.4 ‰  
RS: 1.2 g/l  
Ageing potential: 2033

## Rotspon Reserve 2021

Only the very best grapes are selected for this elegant red wine. The cuvée of Zweigelt (75 %), Cabernet Sauvignon (10 %) and Merlot (15 %) shows aromas of dark wild berries combined with silky tannins. A substantial wine with very good ageing potential.

### Vintage 2021

2021 was a particularly varied year in the vineyards and once again demanded a lot of experience, sensitivity and intuition. After a cool spring and late flowering, the summer was very varied: sometimes sunny, sometimes rainy, but without heat waves. As changeable as the year had been until then, the weather remained stable during the harvest. The exceptionally beautiful and consistent autumn weather gave us the opportunity to harvest our parcels with absolute precision. The condition of the grapes was just perfect and the ripeness, acidity and aroma indicate an exceptional vintage that will be reflected in vibrant terroir-driven wines with longevity.

### Making of the wine

The fully ripe grapes were selectively harvested by hand and fermented in wooden fermentation vats for about fourteen days. During this process, the must was poured over the mash daily to obtain an optimum of fruit, color and fine tannin. After alcoholic fermentation and malolactic fermentation, this cuvée was aged for 15 months in used and new 300-liter barrique barrels in the ideal environment of the 700-year-old natural cellar at a constant temperature of around 11 °C (51.8 °F). Before bottling, the assemblage took place in large neutral oak barrels.

### Recommendation

A great accompaniment to many dishes. Harmonizes perfectly with savory game dishes, steak or roast beef. Also perfectly with roast duck, stews or lamb.