



NUMEN ~ Rosé 2018

Bioweingut Johannes Zillinger

Winemaker: Johannes Zillinger **Region:** Niederösterreich, Austria

Grapes: Sankt Laurent (100%)

Profile: A deep hue implies a juicier wine, but that is not quite the case here. The intense color is followed by a light pomegranate and cranberry aroma. This wine is incredibly delicate and has a floral quality of rose petal and violet. The acidity is quite refreshing as well.

Grape Growing: Farmed biodynamically with absolutely no chemicals in the vineyards. There is a permanent natural cover crop between the rows. The site itself is quite cold and requires extra hang time for the sugars to accumulate. These grapes are hand harvested at the beginning of September, so as to retain acidity and avoid the potential of botrytis.

Winemaking: The berries are selected off each bunch by hand and go directly into the qvevri without being pressed. The qvevri is sealed when full and left for six months. During this time, a portion of the berries goes through intracellular fermentation of destemmed, uncrushed berries. Whatever is crushed at the bottom by gravity will go through normal spontaneous fermentation. After this initial period the qvevri is dug up and the must is racked off. As a good percentage of the grapes remain in tact, this is when the "direct press" occurs- 6 months after the grapes go into the qvevri! This accounts for the very dark color of the wine.

More About the Wine: The Steinthal vineyard these grapes are sourced from is the old continuously producing St. Laurent vineyard in Austria. It was planted in 1909!

Alc: 12%

PH: 3.2

TA: 5.7 g/L

RS: 1.3 g/L

Sulfur: under 12

Soil: Limestone

Altitude: 190m (623ft)

Vineyard Age: 110 years old

Production Size: 100 cases

Pairing: Tuna tartare, pan con tomate, trout, salmon, root vegetables, swordfish, caprese salad, caviar, roe of various sort, sashimi, nigiri Cuisines: Japanese, Austrian, Northern Italian, Scandinavian