



## J **FACTS**

Grape variety: 75% Zweigelt, 10 % Cabernet Sauvignon, 15% Merlot  
Soil: primary rock and loess  
ABV: 13,5 %Vol.  
Ac: 5,7 ‰  
RS: 1,3 g/l  
Ageing potential: 2032

## Rotspön Reserve 2020

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 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 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.