

PELZMANN



Ried Sonnenberg
2019

Variety: Pinot Blanc
Harvest: handpicked in mid of september
Fermentation: spontaneous, 50% in 225 Barrique Barrels, 50% in Stainless steel tanks, fermentation with 20% whole berrys
Storage: 225l wooden barrel, stainless steel
Alcohol: 13 %Vol.
Residualsugar: 2,4g/l
Acidity: 4,3g/l

die rubin weingüter
carnutum

Weingut - Buschenschank
Klemens & Horst Pelzmann
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FANCY ROSÉ

2023

Charakter:

Helles Lachsrosa, Orangereflexe. Zarte rotbeerige Nuancen, zart nach Birne und weiße Johannisbeeren, floraler Touch, attraktiver Stil. Leichtfüßig, reifer Apfel, dezente Säurestruktur, zitronig im Abgang, unkomplizierter, trinkfreudiger Stil für die Terrasse.



*Bei diesem zarten Rosé entfaltet sich der Duft nach Erdbeeren und Mango.
Fruchtsüß, saftig im Kern – das lockt die Fantasie.
Lass die Tage los,
nimm die Impulse der feinen Säure, gib dem Moment die richtige Chance.*

Die Fakten:

Boden	verschiedene Lössböden
Ernte	Anfang September
Ausbau	im Stahltank
Alkohol	12,5 %
Restzucker	2,4 g/l
Säure	6,2 g/l

WEINGUT MICHAEL AUER





WEINGUT FAMILIE

PITNAUER

2023

DAME MIT EINHORN®

Rosé



„Ritratto di dama con liocorno“
von Raffaello Sanzio da Urbino
1505/1506

Wine, the unicorn and the lady – united by the same noble qualities: pure, graceful and elegant. Just like a work of art, the unique charm of this delicate rosé lies in the details.

The painting “Lady with the Unicorn” by Raphael served as the inspiration for this magical rosé. It shows a young woman with a unicorn in her arms, who is aware of her beauty and looks at the viewer in an unobtrusive yet determined manner. This pure Zweigelt Rosé also impresses with its elegance and delicateness.

Variety: Zweigelt

Appellation: Lower Austria

Verification Number: „L“ N13379/24

Soil: Calcareous chernosema from loess and tertiary sediments

Harvesting: Selective hand-harvesting on September 27th, 2023

Ageing: steel tank

Analysis: 13,0 % alcohol, 1,0 g/L sugar, 4,9 g/L acidity

Tasting notes: (Falstaff 2024/05/24)

Light salmon pink, silver reflections, Raspberries underlaid with kumquats, delicate cardamon, floral, fresh bouquet. Juicy, medium body, salty, cherry notes at the finish, mineral aftertaste, easy drinking.

Food Pairings:

Light summer dishes like salads with olives, nuts and dried tomatoes, Sushi or Sashimi vegetarian or with fish, dishes with rice and chicken veal, desserts with berries like panna cotta with raspberries

Bottles Sizes: 0.75 L, Magnum (1.5 L)

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MOTZ & MARIE 2022

NATURAL • BIO • ROSÉ



DIE HERKUNFT ÖSTERERICH

BLAUFRÄNKISCH

DER BIOWEIN

TROCKEN • Fruchtbetonter, frischer Naturwein mit saftigen Beerennoten. Die volle Kraft der Zeigelt und Blaufränkisch Trauben findet sich in Motz & Marie rosé wieder - reife, rote Beeren sorgen für einen starken Ausdrück. Ein Lust und Laune Wein, der nicht nur gut zu intensiven Speisen passt sondern sich besonders gut in geselliger Runde trinken lässt.

DER JAHRGANG

SPEISEEMPFEHLUNG

Ein Lust und Laune Wein, der nicht nur gut zu intensiven Speisen passt sondern sich besonders gut in geselliger Runde trinken lässt.

SERVIER- UND TRINK- TEMPERATUR 8-10°C

TRINKREIFE 2024-2028

ERNTZEITPUNKT

Mitte September
händisch geerntet

AUSBAU

Maischestandzeit mit Beere & Stiel und auf der Vollhefe im Stahltank ausgebaut

GÄRUNG

im
Stahltank

ALKOHOL 11,5 % vol.

SÄURE 5,7 g/l

RESTZUCKER 2 g/l

FORMATE 0,75 l

EAN-CODE FLASCHE

9120048501510

2023 Zweigelt Nouveau

Since always I dreamt of creating a wine that would celebrate the talents of Zweigelt. In my opinion, Zweigelt is a cool climate varietal, that should refresh and show an uncomplicated inspiring and unpretentious character.

With Zweigelt Nouveau, we bring a wine that corresponds to this profile. The grapes origin from very old Zweigelt vineyards, which we harvested rather early in order to avoid overmatured grapes. The whole bunches were softly smashed only by feet, and then fermented – with wild yeasts exclusively – between three and five days. After pressing, half of the wine went into stainless steel, half into old oak casks for finishing the fermentation.

Already in January we did a tirage, but very soft, in order to keep the CO₂. In March 2023 the wine was bottled unfiltered.

With its name Zweigelt Nouveau, the wine refers to his famous cousins in Beaujolais. It is an Austrian wine who talks with a French accent, and it promises a lot of joie de vivre.



Basic Information

VARIETIES Zweigelt

ALCOHOL 12

RESIDUAL SUGAR 1

TARTARIC ACID 5,6

BOTTLES 8.000

Syrah and ever

Vineyard:	Kirchtal
Vintage:	2020
Variety:	Syrah
Soil:	clayish sand - blanketed by loess
Age of vines:	30 years
Alcohol:	13,5 Vol. %
Res. sugar:	1,0 g/l - dry
Acidity:	5,1 g/l
Harvest:	October 2020
Must weight:	21° KMW
Skin contact:	21 days
Fermentation:	700l wodden fermentation rack
Vinification:	malolactic fermentation and 18 months maturation in french Barriques & 500l wooden barrels (50% new + 50% used barrels) 3 months final maturation in stainless steel tank
Awards:	92/100 Falstaff 92+/100 A la Carte 3* Vinaria
Tasting notes:	Deep dark ruby garnet, violet reflections, delicate edge brightening. Ripe berry fruit, spicy, a hint of olive tapenade, red pepper sounds, tobacco undertones. Juicy, dense, delicate hints of wild berries, woody spice, well-integrated tannins, stays well, will benefit from bottle maturity. (Falstaff 11/2022)



BLACK PASSION

- the Austrian answer to port wine

THE CHARMER

Dark ruby garnet with delicate rim brightening, deep dark core. Delicate tobacco-based black berry confit, candied sour cherries with delicate noble wood spice. Juicy, black berries, some cassis, soft tannins, spicy sweet finish, great balance between structure and sweetness - it will definitely benefit from bottle aging.

The perfect companion to chocolatey delicacies or simply enjoy solo



- Liqueur wine from Austria
- ALCOHOL: 18,5%vol
- RESIDUAL SUGAR: 50g/l
- FERMENTATION: chilled in steel tank
- VINIFICATION: stopped during fermentation with its own marc spirit, then aged for two years in new barrique barrels