
Paul Direder Frizzante Rose

Winery: Paul Direder
Category: Wine – Sparkling - Rose
Grape Variety: Zweigelt
Region: Wagram/Austria
Vineyard: Hundsberg & Kirchenberg
Feature: in organic transition
Winery established: 2005



Product Information

Soil: Deep loess and loam. North-East exposure

Elevation: 182 meters (600 feet)

Age of vines: between 20 – 30 years

Vinification: Harvest in September. Slow fermentation in stainless steel. Second fermentation in tank – charmant method.

Tasting Note: Clean light salmon-pink color. Aromas of wild strawberry, blackberry, and tart cherry. On the palate aromatic, with fresh strawberry and wild berry fruit, animating and crisp, clean finish.

Frizzante describe the level of effervescence (i.e. the strength of the bubbles) in a bottle of sparkling wine. Wines labeled 'frizzante' are what we call gently sparkling. Frizzante wines have between 2.5 and 3.5 bars of atmosphere/pressure while Spumante, most Prosecco's and Champagne are usually between 5 and 6 bars. Frizzante wines are known as 'Perlant' in French and as 'Perlwein' in German.

Alc: 12.5%

RS: 14 g/l

Acidity: 6.0 g/l

Producer Information

The Direder farm is located in the village of Mitterstockstall in the Wagram region. The Wagram roughly consists of a 25-mile long ridge between the towns of Krems and Tulln with soils made up of ancient gravel sediments from the Danube River as well as layers of loess that formed in the ice age which cover the substrate of marine deposits and river gravels. The name Wagram comes from "Wogenrain" meaning "shore".

Paul Direder is the current caretaker of the Direder Farm which dates back to 1849 with Paul's great-great grandfather Leopold. At the age of 16, when he was still a student and with the support of his mother, Paul leased the farm from his grandparents. At this time the farm consisted of 86 acres of agricultural land, only 10 of which were devoted to vineyards. The vineyards have since been expanded and current production is roughly 80,000 bottles. Meanwhile, Paul graduated with a degree in viticulture and oenology as well as agriculture. Paul has farmed sustainably since he took over the farm and in 2020 he decided to work towards organic certification.