

## Paul Direder Frizzante Rosé

Winery: Paul Direder
Category: Wine – Sparkling - Rosé
Grape Variety: Zweigelt
Region: Wagram/Austria
Vineyard: Hundsberg & Kirchenberg
Feature: Certified Sustainable Austria. Transition to organic certification.
Winery established: 2006



## **Product Information**

Soil: Deep loess and loam. North-East exposureElevation: 182 meters (600 feet)Age of vines: between 20 – 30 yearsVinification: Harvest in September. Slow fermentation in stainless steel. Second fermentation in tank –<br/>charmant method.Tasting Note: Clean light salmon-pink color. Aromas of wild strawberry, blackberry, and tart cherry.<br/>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<br/>wine. Wines labeled 'frizzante' are what we call gently sparkling. Frizzante wines have between 2.5 and<br/>3.5 bars of atmosphere/pressure while Spumante, most Prosecco's and Champagne are usually between<br/>5 and 6 bars. Frizzante wines are known as 'Perlant' in French and as 'Perlwein' in German.Alc: 12.5%RS: 14 g/l

## **NJ.** 14 g/

## **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 "seashore". The wines are characterized by the fertile loess soil and favorable climatic conditions. The Gruner Veltliner in particular matures into hearty and spicy wines.

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. Meanwhile, Paul graduated with a degree in viticulture and oenology as well as agriculture. The vineyards have since been expanded and today Paul farms a total of 75 acres. The Vineyard locations cover a stretch from Ried Schlossberg in Mitterstockstall, Ried Kirchensteig and Ried Goldberg in Engelmannsbrunn and Gösing over to Ried Steinthal near Ottenthal.

Paul has farmed sustainably since he took over the farm in 2006 and he is currently in organic transition. With the 2023 vintage all the wines will receive organic certification.