

## Winery Emmerich KNOLL

### WINE

|  |  |
|--|--|
| <b>Wine name/ Variety</b>                    | Loibner Blauburgunder Rosé   |
| <b>Style</b>                                 | Federspiel   |
| <b>Viticulturist</b>                         | Knoll family   |
| <b>Location</b>                              | Wachau/ Unter-Loiben   |
| <b>Elevation/ Altitude</b>                   | 220 m  |
| <b>Exposition</b>                            | flat land  |
| <b>Soil type</b>                             | alluvial, sandy  |
| <b>Vineyard's style</b>                      | (grapes from different vineyards)  |
| <b>Methods of training</b>                   | modified Moser Training System   |
| <b>Average vine age of this vineyard</b>     | 25 Years   |
| <b>Density of planting</b>                   | 3'500 - 4'000 per hectare / 2.40 – 2.80 row space  |
| <b>Yield restriction</b>                     | the yield for our wines is set depending on growing conditions and variety and varies every year, legally max 9'000 kg/ ha |
| <b>Harvesting</b>                            | by hand<br>green harvest if necessary  |
| <b>Selective harvest/<br/>sorting tables</b> | yes / no sorting tables  |

### VINIFICATION

|   |  |
|---|--|
| <b>Destemming, whole bunch, carbonic maceration, press type</b> | no destemming, skin contact, no carbonic maceration, pneumatic press               |
| <b>Yeast</b>  | cultured and natural yeast   |
| <b>Fermentation vessel – size &amp; material</b>                | cask and stainless steel tank from 500 to 1.500 liters depending on batch quantity |
| <b>Fermentation – length &amp; temperature</b>                  | 5- 10 days, 20 -22 degrees   |
| <b>Malolactic – when &amp; where</b>                            | no   |

## **ELEVAGE/ MATURATION**

**Lees ageing & batonnage** 3 months, no bâtonnage  
**Racking – how often** twice

**BLENDING** no blending

## **FINISHING**

**Clarification/ Filtration** Filtration  
**Any bottle ageing before release** 1 month  
**Closure** natural cork

## **VINTAGE 2016:**

**Analytics** Alcohol 12,5 %  
Acidity 4,7 g/l  
Sugar 1,0 g/l

**Falstaff 2017/ 2018** 90 points