



Zweigelt Rosé 2016

This rosé captivates through its vibrant pink color with onion skin hues and delicate aroma of fine fruit with nuances of cherry and wild berries. It's fresh and stimulating!

Making of the wine

The ripe grapes are harvested in small crates by hand in late September. They are destemmed and after a short maceration period - when the must has received its classic onion skin color - carefully pressed, and the must clarified. To preserve the delicate aromas and flavors of the grapes, the must is fermented in chilled stainless steel tanks at 18°C, and the wine is then stored in them on the lees. In good time, the fruity-aromatic wine is bottled in the following spring.

Enjoyment recommendation / Food pairing

Perfectly suited for the summer!

Refreshing and invigorating on a sunny terrace - solo, or as an ideal pairing with antipasti, pasta, paella or white meats.

J **FACTS**

Grape variety: 100% Zweigelt, immediately pressed

Soil: Primary rock and loess near Langenlois

ABV: 12.5%

Ac: 6 ‰

RS: 2 g/l

Ageing potential: 2019

