



Rosé vom Blauen Zweigelt



Wine description

It represents an excellent aperitif or a fine wine for summer. On the nose like a fresh white wine but on the palate very smooth. Soft tannins.

wine	Rosé
variety	Blauer Zweigelt
vintage	2020
Quality level	Qualitätswein

Vinification

3 hours of cold soaking in the press,
temperature controlled fermentation at 18°C,

maturing	Stainless steel
must reading	18,0 °KMW
bottling	Jan. 2021
alcohol in %vol	12,0
acidity in g/l	5,7
residual sugar in g/l	1

Tasting notes

Fragrant like meadow flowers, charming and frisky at the palate, playful with a delicate mousseux, elegant and fruity.

Drink Temperature	8-10°C
food	Easy and light cooking, delicate fish, marinated sea food

About the Vineyard

The grapes for the Rosé come from the vineyards Hasel and Wechselberg. In the Hasel the soil consists of Loess, whereas on the Wechselberg a more rocky and dry type of soil is persistent. Both vineyards from where we get the grapes are south-facing and therefore receive optimal sunshine hours. Both the grapes from Hasel as well as from the Wechselberg vineyard stitch through great development of flavours in the grape.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Wechselberg & Hasel
Soil	Primary rocks & Löss
Planting of the Vines	2001
Plantation Density	4000 vines/hectare
Harvesting	September, handpicked

