



## ZWEIGELT ROSÉ 2019

<b>Grape variety:</b>	100% Zweigelt
<b>Average yield:</b>	about 6.000 kg/ha
<b>Vineyards:</b>	The grapes grow in our vineyards in the region of the Neusiedlersee which are characterized by dry, gritty and mineral soils. Our region is known to be one of the driest and hottest in Austria and provides ideal conditions for the production of high-quality rosé wines.
<b>Alcohol:</b>	12.0 Vol. %
<b>Residual sugar:</b>	1.0 g/l
<b>Acidity:</b>	5.1 g/l
<b>Closure:</b>	Stelvin screw caps
<b>Finishing:</b>	Fermentation in stainless steel vats at 16°C to 18°C, finish in stainless steel vats.
<b>Tasting notes:</b>	Fancy pink characterizes our Zweigelt Rosé. In the nose the wine shows fresh fruit which remembers of berries and cherries. On the palate the wine convinces with incredibly deep fruit together with fine spiciness. The light to medium-bodied wine is supported by fine acidity and ends in a long and elegant finish.
<b>Food recommendation:</b>	Enjoy this wine to all kind of salads, fish and cream cheeses. Well chilled super aperitif!
<b>Serve this wine at:</b>	10 – 12°C
<b>Drink this wine from:</b>	2020 – 2021

