



ZWEIGELT ROSÉ 2022

Grape variety:	100% Zweigelt
Average yield:	about 7.000 kg/ha
Vineyards:	The grapes grow in our vineyards around the villages of Andau which are characterized by dry, gritty and mineral soils. The region Neusiedlersee counts to the driest and hottest in Austria and gives ideal conditions for the production of high quality wines.
Alcohol:	12.0 Vol. %
Residual sugar:	1.3 g/l
Acidity:	4.9 g/l
Finishing:	Fermentation in stainless steel vats at 16°C to 18°C, finish in stainless steel vats for 5 months
Closure:	Stelvin screw caps
Tasting notes:	Our Zweigelt Rosé displays a strong pinkish color. A scent of spicy-fruity aromas with cherry and red berries in the nose. On the palate it presents itself with light berry fruit paired with a crisp acidity. A wine for every occasion, especially in the summertime.
Food recommendation:	Our Rosé is not only a perfect aperitif but also a perfect companion to light salads, fish, seafood and cream cheese.
Serve this wine at:	10 – 12°C
Drink this wine from:	2023 – 2025

