

Data sheet →

Rose 2023



Available in
750ml

SITE & SOIL gravelly topsoil with limestone-rich subsoil

GRAPE VARIETY 50% Zweigelt, 30% Blaufränkisch, 10% Pinot Noir, 10% Merlot

VINTAGE 2023 A promising, exciting and excellent wine vintage from Carnuntum. Due to the cool weather and of April, the vines sprouted relative lately. During summer we got sufficient amount of rain and many hours of sunshine. The water reserves were particularly important for the start of ripening. The expectations of vintage 2023 are very high – we had a great harvest without any interruption, with always warm and dry temperatures. We had perfect, ripe grape material – without any diseases. The harvest volume was a little bit lower, but we looking forward to highest qualities with incredible concentration and finesse.

DESCRIPTION and if one is looking for simple, joyous harmonious drinking pleasure, here is the perfect thing. A wine that smells like springtime itself, fresh strawberries and ripe cherries. Harmonious on the palate and quite invigorating. When the door to the patio is open, this wine should always be on the table outside.

> **HARVEST** mid of September to begin of October, harvested by hand

> **FERMENTATION** chilled fermentation in stainless steel at 18–20°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13.2% vol

> **ACIDITY** 6.0 g/l

> **RESIDUAL SUGAR** 1.5 g/l

> **FOOD PAIRING** simply wonderful as a light, refreshing apéritif, and a pleasant and animated accompaniment to light fish dishes, to smoked meats and pasta with mushrooms

> **SERVING TEMPERATURE**
8–10°C