

Data sheet →

Rose 2022



Available in
750ml

SITE & SOIL gravelly topsoil with limestone-rich subsoil

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

VINTAGE 2022 A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

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** 13.1% vol

> **ACIDITY** 6.3 g/l

> **RESIDUAL SUGAR** 1.1 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