

Markowitsch

ÖSTERREICH – AUSTRIA

Rosé 2025

Datenblatt >



SITE & SOIL gravelly topsoil over a lime-rich subsoil

GRAPE VARIETY 70% Zweigelt, 30% Blaufränkisch

VINTAGE 2025 A harmonious, expressive vintage with an ideal growing season. A stable spring and a warm, balanced summer ensured even ripening and aromatic precision. The harvest delivered healthy, high-quality grapes. The red wines show depth, pure fruit and fine tannins. The white wines impress with freshness, minerality and elegant balance.

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** hand harvested
beginning to mid September

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

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

> **ALCOHOL** 12,5%Alk

> **ACIDITY** 6,5g/l

> **RESIDUAL SUGAR** 1,0g/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



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