PINOR NOIR ROSÉ

QUALITY LEVEL
Quality wine

CATEGORY
ESTORAS

VINTAGE
2020

FLAVOR
Dry

GRAPE VARIETIES
Pinot Noir

GROUND
various vineyards, mainly on Leithakalk

EXPANSION
This wine was produced with juice extraction. After 6 hours of maceration, the Pinot Noir was separated from 10 percent of the liquid. This part was fermented separately in a steel tank at a cool 15 to 19 degrees Celsius and left on the fine lees for a short time. This gives it the fine enamel.

DESCRIPTION
Subtle salmon pink. On the nose there is a lot of red berry fruit like strawberries and raspberries, plus fine herbal spices like hibiscus and lavender. The wine is dry and balances perfectly with the supportive acidity. The body is lightweight with an extremely elegant structure.

This rosé from Pinot Noir lives from its red berry fruit and elegant structure. This wine is also ideal as an aperitif for starters such as salmon carpaccio or cream cheese.

ALCOHOL CONTENT
13.0% vol.

BOTTLE SIZE
750ml

ACIDITY
5.3 g / l

ALLERGENS
Sulfites

RESIDUAL SWEETNESS
1.0 g / l

COUNTRY OF ORIGIN
Austria