



ZWEIGELT ROSÉ NATUR 2022

This Rosé symbolises the simplicity of life. The cool breezes at night coming from the Waldviertel region guarantee a refreshing fruitiness from the Zweigelt grapes. Warm temperatures during the day allow the grapes to ripen slowly and provide delicious berry notes. Dolce vita, the Weinviertel way!

IN THE VINEYARD

variety:	Zweigelt	vintage: 2022	wine quality level:	Austrian quality wine
soil:	80% loess, 20% clay soil			
age of vines:	15 – 40 years			
vineyards:	in and around Röschitz	altitude:	260 - 300 m	
harvest:	end of September 2022			

IN THE CELLAR

pressing procedure:	gentle, pneumatic
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	8 days
ageing on the yeast:	3 weeks
ageing on the fine yeast:	12 weeks
maturaton:	in stainless steel tank

alcohol:	11,0%	EAN-bottle:	900563499441 2
res.sugar:	1,0 g/l	EAN-carton:	900563499440 5
acidity:	6,7 g/l		
SO ₂ total:	87 mg/l	certificate:	AT-BIO 301
SO ₂ free:	27 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	8 – 10°
recommendation:	perfect as an aperitif, relaxed sitting outside on the terrace, with grilled poultry or with cold roast beef		



WINE DESCRIPTION

Soft pink, delicate fragrance of berries, some notes of red gooseberries. A touch of sour cherries and ripened wild strawberries, raspberry, playful and fresh, juicy and savory.



AT-BIO-301
Österreich-Landwirtschaft

