



PINK ROSÉ 2022

Grape varieties:	Zweigelt
Average yield:	about 7.000 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. With its special micro-climate, the region gives ideal conditions for the grape varieties Zweigelt and Blaufränkisch.
Alcohol:	12.0 Vol. %
Residual sugar:	1.3 g/l
Acidity:	4.9 g/l
Finishing:	Fermentation in stainless steel vats at 15°C to 18°C, finish in stainless steel vats for 5 months
Closure:	Vino-Lok® Glass stoppers
Tasting notes:	Pink Rosé shows bright pink colour in the glass. On the nose the wine seduces with spicy and fruity impressions of fresh cherries and red berries. On the palate our rosé shows deep berry-fruit paired with crisp acidity. This wine is pure fun on a low alcohol level and the ideal summer wine.
Food recommendation:	Enjoy this wine with light salads, fish and as a starter.
Serve this wine at:	12 – 14°C
Drink this wine from:	2023 – 2025

