



## ROSÉ VOM ZWEIGELT 2017

**Variety, blend:** 100 % Zweigelt  
**Method of cultivation:** Biodynamic  
**Region:** Wagram  
**Soil:** Red Soil  
**Harvest:** By hand  
**Yield:** 55 hl/ha  
**Grapes:** 18,2° Grad KMW  
**Maceration on the skins:** Whole cluster pressing  
**Style:** Stainless steel  
**Fermentation:** Spontaneous  
**Aging:** In stainless steel  
**Malolactic fermentation:** No  
**Alcohol:** 12,0 % vol  
**Total acidity:** 6,2 g/l  
**Residual sugars:** 4,1 g/l, dry  
**Serving temperature:** 8 - 10° C

### ***Tasting notes:***

Red berry aromas, hints of fresh apple, orange zest, fine herbal notes, juicy, substantial and elegant. Well integrated, lively acidity, refreshing fruit on the finish.

Easy drinking style, a multi-layered food companion