

ROSÉ vom Zweigelt



100% Handpicked

First Selection from the Zweigelt vineyards in Furth, situated on the southern side of the Danube, where the Danube Valley opens up towards east and the landscape changes to smooth hills.

Soil

Loess (highly calcareous sandy-silty aeolic sediment from the Alps)

Harvest und Vinification

End of September to beginning of October we select the ripe Zweigelt-grapes with 17,5° KMW by hand. After crushing and destemming and five hours standing time for maceration, the mash is pressed carefully, followed by settling overnight, temperature controlled. Fermented in stainless steel. On the fine lees till middle of December. Bottled end of January/beginning of February.

Tasting Notes

Shiny rosé colour. Fresh and fruity nose of raspberries and red cherries. Animating and juicy fruit with little spicyness continues on the pallet, lively and elegant. Dry. A perfect summerwine!

To serve with

Melon with goat-cheese and pine seeds, grilled or roasted meat, lamb-chops, roasted vegetables, fish, chicken, turkey, duck or tapas; asian cuisine

Serving temperatures

8–10 °C

100% stainless steel		Alc: 12.0%vol
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Nutritional Information (per 100ml)

Energy	75 Kcal / 315 kJ
Carbohydrates	1g
of which sugars	0.2g

Contains negligible amounts of:
fat, saturated fat, protein, and/or salt

Ingredients:

Grapes*, antioxidants: potassium bisulfite
Contains sulfites

*from organic farming / organically produced