



Rosé vom Zweigelt 2021

The cool Kamptal climate offers perfect conditions for rosé wines with finesse and fine fruit. The Zweigelt rosé impresses with its bright pink color with onion skin colored reflections, delicate fragrance and the fine fruit nuances of cherries and wild berries. Fresh and vibrant!

Making of the wine

The ripe grapes were carefully harvested by hand in small boxes. The grapes were destemmed and after a short maceration period, after the grape must had acquired its classic onion skin color, it was gently pressed and the must was clarified. In order to preserve the delicate aromas and fragrances of the grapes, the must was slowly fermented in stainless steel tanks and then matured in them for some time on its fine lees.

Vintage 2021

2021 was a particularly varied year in the vineyards and once again demanded a lot of experience, sensitivity and intuition. After a cool spring and late flowering, the summer was very varied: sometimes sunny, sometimes rainy, but without heat waves. As changeable as the year had been until then, the weather remained stable during the harvest. The exceptionally beautiful and consistent autumn weather gave us the opportunity to harvest our parcels with absolute precision. The condition of the grapes was just perfect and the ripeness, acidity and aroma indicate an exceptional vintage that will be reflected in vibrant, terroir-driven wines with longevity.

Recommendation

Perfect for the summer! Enjoy solo on the sunny terrace or as an ideal food companion to antipasti, pasta dishes, paella or with white meat.

J **FACTS**

Variety: Zweigelt

Hand picked grapes from organic farming

Soils: primary rock and loess soil

ABV: 12.0 % vol.

Ac: 6.4 ‰

Rs: 1.2 g/l

Ageing potential: 2024

