

ROSÉ unfiltered 2022

„directly pressed Rosé, light on-red, vitalizing fresh fruit like strawberries and raspberries, animated acidity, the perfect summer companion!“

ORIGIN

vineyard. Holzweg
soil. red gravel and nutritious loess
climate. Our pannonian climate with the cool winds of the River Danube bring a very ripe, but also fresh cherry-fruit to our Zweigelt grapes resulting in wines with an aromatic fruit, smooth tannins and no shortage of elegance.

ENJOY

pairing. Rosé, a glass of wine for the spring and the summer, ideal with vegetable-, noodle- and fish-dishes or cold buffet
ideal temp. 10 °C
tip. turn bottle gently before opening

VINIFICATION

The skin of the berries is home to the tannins and color for the red wines, which stay in the juice during all of fermentation. For my Rosé, the juice stays with the skins for only a few hours and ferments separately after pressing, so the grape juices is only slightly colored by the skins and the typical ripe cherry-fruit is preserved.
harvest. 14.-17. september 2022, hand picked
time on the mash . 4 hours
fermentation. stainless steel under temperature controll at. 18 °C, 14 days
rest time. 4 weeks after fermentation on the yeast, 1 racking, another 8 weeks on the lees
alcohol content. 13.5 % Vol
total acidity. 6.0 g/l
residual sugar. 1.4 g/l
total sufites. 39 mg/l