

Data sheet →

# Rose 2018



Available in  
750ml

**SITE & SOIL** gravelly topsoil with limestone-rich subsoil

**GRAPE VARIETY** 60% Zweigelt, 30% Blaufränkisch, 10% Pinot Noir

**VINTAGE 2018** One of the earliest harvests of all time. Superb vintage with a very hot and dry summer. High quality of healthy grapes. The wines are rich in content and typically characteristics of the grape variety. A great year!

**DESCRIPTION** and if one is looking for simple, joyous harmonious drinking pleasure, here is the perfect thing. A wine that smells like springtime itself, fresh strawberries and ripe cherries. Harmonious on the palate and quite invigorating. When the door to the patio is open, this wine should always be on the table outside.

> **HARVEST** mid August to beginning September, harvested by hand

> **FERMENTATION** Cooled fermentation in stainless steel at 18–20°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13.1% vol

> **ACIDITY** 6.3 g/l

> **RESIDUAL SUGAR** 1.7 g/l

> **FOOD PAIRING** simply wonderful as a light, refreshing apéritif, and a pleasant and animated accompaniment to light fish dishes, to smoked meats and pasta with mushrooms

> **SERVING TEMPERATURE**  
8-10°C