

Data sheet →

# Rose 2017



Available in  
750ml

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

**GRAPE VARIETY** 70% Zweigelt, 25% Blaufränkisch, 5% Cabernet Sauvignon

**VINTAGE 2017** A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

**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** late September to mid October, harvested by hand

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

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

> **ALCOHOL** 13.0% vol

> **ACIDITY** 6.1 g/l

> **RESIDUAL SUGAR** 1.5 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