

Data sheet →

Rose 2020



Available in
750ml

SITE & SOIL gravelly topsoil with limestone-rich subsoil

GRAPE VARIETY 50% Zweigelt, 30% Blaufränkisch,
10% Pinot Noir, 10% Merlot

VINTAGE 2020 An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await. 2020 is a vintage to look out for!!

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 to end of 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** 6.6 g/l

> **RESIDUAL SUGAR** 1.4 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