

Data sheet →

Rose 2021



Available in
750ml

SITE & SOIL gravelly topsoil with limestone-rich subsoil

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

VINTAGE 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

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 of September to begin of October, 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** 6.5 g/l

> **RESIDUAL SUGAR** 1.1 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