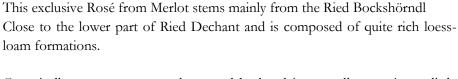


Rosé Merlot

2022



Organically grown grapes are harvested by hand into small crates just a little before they would reach their full physiological maturity, a bit later though than the fruit for our classic Zweigelt Rosé. After soft whole cluster pressing the juice is fermented in steel tank and shortly matured in big wooden casks.

Tasting Note:

Bright salmon-pink colour, attractive bouquet of red & citrus fruit (cherries, forest berries, blood orange) still marked by juvenile yeast, very lively, juicy and a bit spicy on the palate nicely fruit driven (see above); moderate body of great balance, an elegant structure; its light-footed character, as well as its floral and piquant finish also guarantee great drinking pleasure.



ORIGIN & VINIFICATION

Region: Niederösterreich **Single Vineyard:** -

Soil Type: Loess **Elevation:** 260 – 380 m

Slope Face: -

Harvest Date: End of September 2022

Skin Contact: -

Ageing: Stainless steel tank **Bottling Date:** February 2023

WINE DETAILS

Alcohol: 12,5 %vol. Acidity: 5.7 g/l Residual Sugar: dry

Serving Temperature: 8 – 10° C

Food Pairing: Tapas, Antipasti, smoked salmon,

salade

Bottled in: 75cl

