



Rosé vom Zweigelt 2018

Langenlois

This rosé captivates through its vibrant pink color with onion skin hues and delicate aroma of fine fruit with nuances of cherry and wild berries. It's fresh and stimulating!

Making of the wine

The ripe grapes are harvested in small crates by hand in beginning of September. They are destemmed and after a short maceration period - when the must has received its classic onion skin color - carefully pressed, and the must clarified. To preserve the delicate aromas and flavors of the grapes, the must is fermented in chilled stainless steel tanks at 18°C, and the wine is then stored in them on the lees. In good time, the fruity-aromatic wine is bottled in the following spring.

Recommendation

Perfectly suited for the summer!

Refreshing and invigorating on a sunny terrace- solo, or as an ideal pairing with antipasti, pasta, paella or white meats.

J FACTS

Grape variety: 100% Blauer Zweigelt

Origin: Lower Austria . ORGANIC

Soil: Primary rock & Loess

ABV: 12,5 %

Ac: 6,8‰

RS: 1,5g/l

Ageing potential: 2021

