



## Zweigelt Rosé, young & fresh 2023

**Country of origine:** Austria

**Growing area:** Niederösterreich

**Appellation:** various sites of Fels village and throughout Lower Austria.

**Type of soil:** mainly loess soil, partly sandy gravel soil.

**Viticulture:** Our goal is sustainable viticulture by using no herbicides since 25 years, no usage of insecticides since a couple of years. Plant protection against pests is reduced to the absolute minimum required. Due to the advantage of loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

**Winemaking:** First harvesting course of ripe, and healthy grapes from Zweigelt. Immediately after arrival at the winery the bunches are pressed by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation in temperature controlled stainless steel tanks. Racked and cleared within a few weeks to provide fresh and fruity character, bottling time January or February.

**Analysis:** Alcohol 12% vol. res. sugar 4.7 g/l acidity 6.5 g/l

**Tasting notes:** Colourful aroma of red berries, well styled palate, juicy mix of berry fruits and cherries, exhilarating and lively, a fashionable drinking pleasure for the terrace or as an aperitif.

**Ageing potential:** Enjoy fresh, make it to your favorite during spring and summertime!

