

Zweigelt Rosé, Young & Fresh 2025

Origin

Wine region: Lower Austria

Vineyard & Soil

Deep loess soils on terraces between 200–300 m above sea level, with light sandy and gravelly soils.

Vinification

Our Zweigelt Rosé is made using the traditional method: the hand-harvested, whole grapes from the first pick of our Zweigelt vineyards are gently pressed immediately, allowing only a small portion of color to enter the juice. After overnight clarification, the juice is fermented under temperature control and then soon removed from the lees to preserve fruitiness and freshness. Bottling takes place in January.



Tasting Notes

Delicate salmon-pink color. A bright berry bouquet with hints of raspberry and strawberry. A touch of cherry on the palate, with refreshing, piquant acidity and a whisper of sweetness, making it lively and spirited. A trendy yet refined wine, perfect for summer – a top-tier terrace wine.

Analytics

Alcohol: 12 % Vol.
Residual sugar: 4,0 g/l
Acidity: 6,2 g/l
Energy: 71 kcal/298 kJ

Ingredients and nutritional value:



Recommendation

Best enjoyed young and fresh, Rosé is always a great choice whenever wine is served outdoors. A refreshing companion to summer salads, light fish dishes, and grilled vegetables – the quintessential terrace wine!



NACHHALTIG
AUSTRIA



VEGAN

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