



# ROSÉ

## NIEDERÖSTERREICH WINE 2024

**WINEMAKER:** Stefan Pratsch

**VARIETALS:** Zweigelt

### REGION:

**NIEDERÖSTERREICH,  
AUSTRIA**

For centuries, the Weinviertel, in lower Austria, has been the region that delivers its wines to Vienna as it borders the city. Due to the rolling hills of the region the vines are grown on the tops of the hills to have better aeration and better drained soil.

### PRODUCTION:

10,500 cases

**SOURCE:** Grapes sourced from various organic single vineyard sites in Lower Austria

**YIELD:** 6 Tons/Acre

### TRAINING SYSTEM:

Guyot double, ideal for the region of Weinviertel with its gusty winds. The canopy is held well that it allows the grapes to dry easily, thus avoiding fungal diseases, and light to permeate easily, thus enhancing optimal ripening of the grapes.

### VINIFICATION:

Crushing, followed by a 4 hour cold soak to extract color and flavor. Temperature controlled fermentation in steel tanks via a very reductive style by using inert gases to avoid flavor losses. Fermentation takes place at very low temperatures 66°F to achieve the clearest aroma profile.

### TASTING NOTES:

A delicate and dry Rose featuring aromas and flavors of wild strawberries, peach and pear backed by crisp, refreshing acidity.

### AGING:

Enjoy now and over the next 3-4 years.

### TECHNICAL NOTES:

11.5% alcohol

5.5 g/l residual sugar

6.5 g/l total acidity

Soil Types: Loess/Loam

Plant Density: 5,000 vines/hectare

Grape Ripeness at Harvest:

90° Oechsle / 21.6 Brix

### FOOD MATCH:

Aperitif or light cuisine; seafood.

Serve at 46 degrees F



UPC: 0 89832 22957 5

12pk | 750ml

