

Umathum Rosa - Rosé Saignée 2018

Wine Description

Brilliant raspberry red colour, fruit of raspberries, cherries and red currants in the nose, fruity on the palate with impressions of goose-berries, balanced with medium acidity and aftertaste, red wine structure, dry wine with depth and character

Wine Type: Still wine | rose | dry

Alcohol: 12.6 %

Residual Sugar: 1.4 g/l

Acid: 5.2 g/l

Allergens: sulfites

Drinking Temperature: 12 °C

Aging Potential: medium (4 years)

Optimum Drinking Year: 2019 - 2021



Vineyard



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Vineyard Selection

Site Type: hillside

Varietal: Blaufränkisch 33 %
St. Laurent 33 %
Zweigelt 33 %

Sea Level: 150 m

Soil: gravel
slate
quartz

Harvest and Maturing

Harvest:	handpicked end/august - end/september
Grape Sorting:	mechanical
Malolactic Fermentation:	no
Mazeration:	completely destemmed 1 day(s) cold
Juice Extraction:	yes 15 %
Fermentation:	spontaneous steel tank 2 week(s) temperature control: yes 17 - 22 °C
Filter:	layer filtration
Sulfur Added:	wine
Maturing:	steel tank 5 month(s)
Time on the Fine Yeast:	5 month(s)
Bottling:	glass cork beginning/march 2019

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.