

Umathum

Rosa – Rosé Saignée 2018

Österreichischer Qualitätswein

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



Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked | end/august - end/september

Grape Sorting: mechanical


Malolactic Fermentation: no

Sulfur Added: wine

Mazeration: completely destemmed | 1 day(s) | cold

Juice Extraction: yes | 15 %

Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

www.umathum.at | office@umathum.at |  | www.instagram.com/umathum_winery/ | www.umathum.at/shop/

Fermentation:	spontaneous steel tank 2 week(s) temperature control: yes 17 - 22 °C
Filter:	layer filtration
Maturing:	steel tank 5 month(s)
Time on the Fine Yeast:	5 month(s)
Bottling:	glass cork beginning/march 2019

Data

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

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

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.