



Rosé! Pepp 2016

Österreichischer Qualitätswein

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Blauer Zweigelt 100 % 10 - 25 years 3500 - 4000 plants/ha 4000 - 7000 liter/ha
Soil:	loess medium loam medium granite little



Cellar

Harvest:	handpicked middle/september - end/september
Malolactic Fermentation:	no
Skin Contact:	5 hour(s)
Fermentation:	selected yeast steel tank 1 - 2 week(s) 18 - 20 °C
Maturing:	steel tank
Time on the Full Yeast:	1 week(s)
Time on the Fine Yeast:	2 month(s)

Data

Wine Type:	Still wine rose dry
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	small (4 years)
Optimum Drinking Year:	2018 - 2020

