

Umathum

Rosa – Rosé Saignée 2020

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

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)
Bottling:	glass cork

Data

Wine Type:	Still wine rose dry
Allergens:	sulfites
Drinking Temperature:	12 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2021 - 2023

Product Codes

EAN:	9008172191916
EAN / carton 6:	9008172191961

Wine Description

Bright raspberry red, aromas of raspberries and hints of cherries on the nose, fruity on the palate with impressions of citrus, pleasant, fine, full-bodied taste, mild.

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.

Vinification

ROSA is made from juice extraction. According to the traditional method, the red grapes are drained for a few hours before fermentation, thereby releasing colour and aroma substances as well as delicate tannins from the berry skins. The process of tapping is also known as "bleeding", in French as "saignée".

Food recommendation

Aperitif, light appetizers, salads, fish, grilled food