

Umathum Rosa - Rosé Saignée 2021

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.

Wine Type: Still wine | rose | dry

Alcohol: 13.5 %

Residual Sugar: 1.6 g/l

Acid: 6 g/l

Allergens: sulfites

Drinking Temperature: 12 °C

Aging Potential: 4 years

Optimum Drinking Year: 2022 - 2024



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
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)
Bottling:	glass cork

Product Codes

EAN:	9008172191916
EAN / carton 6:	9008172191961

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