



MO:Rose N.V.

Origin: Austria
Quality grade: Bio-Wein aus Österreich
Site: Vineyard selection
Site Type: hillside
Varietal: Zweigelt 80 %
Blauer Portugieser 20 %
Geographical Orientation: east, south east, south west
Sea Level: 270 - 330 m
Soil: loess
gravel



Cellar

Harvest: handpicked | beginning/september - middle/october
Fermentation: spontaneous
Filter: unfiltered
Maturing: 80 % | steel tank | 8 - 12 month(s)
20 % | large wooden barrel | 4000 L | used barrel | 8 - 12 month(s)
Bottling: screw cap | June 9 | Lot Number: L MORO1/23

Data

Wine Type: Still wine | rose | dry
Alcohol: 10.5 %
Residual Sugar: 1 g/l
Acid: 6.7 g/l
Total Sulfur: 28 mg
Certificates: organic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: 8 years
Optimum Drinking Year: 2023 - 2027

