



MO:Rose N.V.

Origin:	Austria
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Zweigelt 80 % Blauer Portugieser 20 %
Sea Level:	270 - 330 m
Soil:	loess gravel



CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Filter:	unfiltered
Maturing:	80 % steel tank 8 - 12 month(s) 20 % large wooden barrel used barrel 8 - 12 month(s)

DATA

Wine Type:	Still wine rose dry
Alcohol:	10.5 %
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2023 - 2027

