



SUCET ROSE 2022

Origin: Austria, Weinviertel
Site: Vineyard selection
Site Type: hillside
Varietal: Zweigelt 50 %
Pinot Noir 50 %
Geographical Orientation: south
Sea Level: 300 - 325 m
Soil: sandy
loess
lime

WEATHER / CLIMATE

Rainfall 2022: 450 hours

CELLAR

Harvest: handpicked | September 13
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: unfiltered
Maturing: amphora | 1000 L | 9 month(s)
Bottling: natural cork

DATA

Wine Type: Still wine | red | dry
Certificates: bio-dynamic, AT-BIO-401
Drinking Temperature: 10 - 12 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2023 - 2033

PRODUCT CODES

EAN: 9120035712288
EAN / carton 6: 9120035712745

WINE DESCRIPTION



Leichte Trübung, Waldhimbeeren, Hauch von Leder, knackige Frische, rassige Säure, fruchtig, intensiv. Ein ungemein attraktiver Wein, Himbeergelee, sehr feine Frucht, elegantes Timbre, von feinsten Früchten. Ein sehr ernsthafter Rosé, der unbedingt auf die Tafel gehört. Ein super- spannender Wein. c. Adi Schmid

WINERY

Handcrafted natural Premium wines "1000 steps guide us to good wine. The reward for our patience is an indulgence unlike any other," says Leo Uibel. Many of those steps lead this young Austrian winegrower through his roughly 18 acre of gravel, alluvial, loess-loam, and lime marl hilly vineyards on the Köhlberg in Ziersdorf (WEINVIERTEL) He practices numerous sustainable vineyard techniques, including late summer crop thinning, hand harvest, and reduced yields in the pursuit of 100% fully ripe and healthy fruit. Coupled with minimal sulfur use, extended time on the lees, and bottling based on the lunar calendar, every wine from this ascendent winemaker is a one-of-a-kind pleasure. Single vineyards - Single barrels wines are consequential! *biodyn growing - DEMETER *100% self-grown grapes *biodiversity at all of our vineyards *sustainable work at vineyard & winery *100% hand-picked and selected harvest *Grapetransport in small boxes *gravitation process of our high end selected grapes *no sugar added *natural fermentation *pure maturation on the lees for a minimum of 6 month *minimal sulfites *vegan wine *no fining *estate bottling