

2023

Nr. 25 - Blaufränkisch Rosé PetNat

Sparkling & semi-sparkling wine, Austria
Organic Farming



Terroir

Großhöflein – Limestone –
organic farming - soft pruning –
organic compost

Cellar

handpicked – fermentation starts
in stainless steel – fermenting
must gets filled into bottle – 8
months on the lees-degorgement

WINE: 25
VINTAGE: 2023
NUMBER: 202/450

VARIETY	Blaufränkisch
WINE TYPE	Pétillant Naturel
OENOLOGY	first fermentation in bottle
AGEING	8 months lees contact
TOTAL ACIDITY	7.7 g/L
PH-RES. SUGAR	2.95 : 3.5 g/L



Profile and Characteristics

raspberry – rosehip – refreshing -
bread

Varietal
Blaufränkisch

Flavor
brut

Alcohol
11 %

Residual Sugar
3.5 g/l

Acid
7.7 g/l

Drinking Temperature
10- 12 °C

