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ESTERHÁZY
AUSTRIA

2024

Rosé

Qualitätswein, Burgenland
Organic Farming



Terroir

Clay on Limestone – mainly from cool vineyards – up to 27 year old vines – soft pruning – organic compost

Cellar

6 hrs of skin contact – spontaneous fermentation in stainless steel – 4 months on the lees – 1 month bottle ageing before release

Profile and Characteristics

raspberry – red apple – fruity style - good acidity

Varietal
Blaufränkisch

Flavor
dry

Residual Sugar
1 g/l

Acid
5.9 g/l

Alcohol
12 %

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2028

