

2024 Rosé 2024

Qualitätswein

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Blaufränkisch

Vineyard Site:

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

Data

Wine Type: Still wine | red | dry
Residual Sugar: 1 g/l
Acid: 5.9 g/l
Alcohol: 12 %
Certificates: organic
Drinking 8 - 10 °C
Temperature:
Optimum Drinking 2025 - 2028
Year:

Tasting Notes

raspberry – red apple – fruity style – good acidity

Food Pairing

Salad with goat cheese – grilled white meat – young cheese

