

FRIZZANTE ROSÉ N.V.



Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Österreichischer Schaumwein
Site:	Eisenstaedter single vineyard Steinriegel
Site Type:	hilly land
Varietal	Blaufränkisch 36 - 51 years
Geografical Orientation:	south east
Sea Level:	180 - 220 m
Soil	calcareous large brown earth gravelly

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.



Cellar

Harvest	handpicked August 24
Fermentation:	spontaneous
Maturing	steel tank 12 month(s)
Bottling	June 8, 2026

Data

Wine Type:	Sparkling wine rose dry
Alcohol:	11.5 %
Acid:	5.2 g/l
Residual Sugar:	4.8 g/l
Certificates:	bio-organic, AT-BIO-402

Drinking Temperature:	8 - 10 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2026 - 2030

Wine Description

Fresh, fragrant and perfect for summer or as an aperitif. 100 % Blaufränkisch.