



waldschütz
seit 1849

Hof Rosé Blauer Zweigelt 2025

Varietal: Blauer Zweigelt 100 % | 26 - 2001 years

Cellar

Harvest: handpicked

Data

Wine Type: Still wine | rose | dry
Alcohol: 12 %
Residual Sugar: 3.9 g/l
Acid: 6.2 g/l
Allergens: sulfites
Drinking Temperature: 9 - 10 °C
Aging Potential: small (4 years)
Optimum Drinking Year: 2026 - 2028



Wine Description

This rosé presents itself with a reddish-brown tone, reminiscent of the colour of onion skins. Already when swirling, fine, but very clear streaks can be seen, which give away the wine's juiciness just by looking at it. On the nose this rosé presents itself very excitingly. Starting with meadow herbs, the aroma develops into deep strawberry aromas and ends with a pleasant mix of red berries. On the palate, this rosé presents itself sensationally. Certainly, this blend of vineyards makes it a tremendous drinking pleasure. The first impression is reminiscent of the Kamptal with a slender body and a pleasant play of acidity. It concludes with a powerful finish, which is very typical for the Wagramer loess subsoil. In addition, the aroma continues on the palate.

Food Pairing

Light summer wine, suitable for smoked fish and sushi

