



ESCHENHOF HOLZER



ZWEIGELT ROSÉ "WAGRAM" 2025

Quality grade: Wagram DAC
Varietal: Zweigelt 100 %



CELLAR

Sulfur Added: yes, wine
Whole Grape Pressing: yes | Zweigelt
Fermentation: spontaneous
steel tank | 21 day(s) | temperature control: yes | 17 °C
Filter: filtered
Maturing: steel tank

DATA

Wine Type: Still wine | rose | dry
Alcohol: 11 %
Residual Sugar: 5.2 g/l
Acid: 6.2 g/l
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 8 - 10 °C



WINE DESCRIPTION

A light - fruity Rosé with fine acidic structure. The wine perfectly reflects the region Wagram.

