

Zweigelt Rosé 2025

Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Zweigelt 100 % 18 - 38 years
Sea Level:	280 - 300 m
Soil:	humus medium loess large

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Fermentation:	spontaneous steel tank 2 - 4 week(s)
Filter:	filtered
Maturing:	steel tank 3 - 5 month(s)

Data

Wine Type:	Still wine rose dry
Alcohol:	11.5 %
Residual Sugar:	4 g/l
Acid:	5.8 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	3 years
Optimum Drinking Year:	2026 - 2028

Wine Description

We don't want to make compromises when it comes to Rosé either. Our Rosé is no by-product of red wine production; it comes from dedicated vineyards in cooler locations. Whole-cluster pressing and slow spontaneous fermentation in stainless steel result in a juicy, fruit-driven wine with no makeup—built to age gracefully. Although light in alcohol and body, this Rosé offers far more depth than its delicate frame might suggest. Its clear red-berry fruit, lively acidity and bone-dry style give it precision and tension, while still allowing it to pair beautifully with a wide range of dishes. It is not a simple early-drinking wine, but one with its own personality and signature.

