



2022 Spätlese Rosé



GRAPE VARIETY	50% Merlot 50% Zweigelt
RESIDUAL SUGAR	91,1 g/l
ACIDITY	6,9 g/l
ALCOHOL	9 %vol
VINIFICATION	Fermented and matured in stainless steel tanks for 5 months
TASTING NOTES	Greenish yellow hue. Delicate floral notes of meadow flowers, with yellow fruit characters on the palate. Crisp with well-integrated acidity and a lingering fruity finish
OUR RECOMMENDATION	Aperitif, Mildly spicy Asian dishes, Grilled vegetables, mild hard cheese
ENJOY BEST AT	10-12° C