



2022 Qualitätswein Zweigelt Rosé



GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	2,8 g/l
ACIDITY	6,2 g/l
ALCOHOL	12 %vol
VINIFICATION	Fermented and matured in stainless steel tanks for 6 months
TASTING NOTES	Pale green-yellow. Fine fresh apple fruit, honey melon and a hint of wild herbs. On the palate juicy, elegant texture, white tropical fruit aromas, discreet acidity. Fresh citrus flavours and pleasant minerality on the finish. A multi-layered food companion.
OUR RECOMMENDATION	Fried zander with vegetables, Blanched chicken breast, Cream cheese
ENJOY BEST AT	10-12° C