



J **FACTS**

Grape variety: Zweigelt
Soil: primary rock and loess soil
ABV: 12,00 %Vol.
Ac: 5,5 %
RS: 2,0 g/l
Ageing potential: 2025

Rosé vom Zweigelt 2022

The cool Kamptal climate offers perfect conditions for rosé wines with finesse and fine fruit. The Zweigelt rosé impresses with its bright pink color with onion skin colored reflections, delicate fragrance and the fine fruit nuances of cherries and wild berries. Fresh and vibrant!

Making of the wine

The ripe grapes were carefully harvested by hand in small boxes. The grapes were destemmed and after a short maceration period, after the grape must had acquired its classic onion skin color, it was gently pressed and the must was clarified. In order to preserve the delicate aromas and fragrances of the grapes, the must was slowly fermented in stainless steel tanks and then matured in them for some time on its fine lees.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Recommendation

Perfect for the summer! Enjoy solo on the sunny terrace or as an ideal food companion to antipasti, pasta dishes, paella or with white meat.