







Rosé 2019

grape: Zweigelt

soil composition: loamy loess

elevation: 180m exposure: north-east

average age of wines: between 20 and 30 years

farming practice: sustainable

wine production:

harvest time: end of August, 1st week in

Spetember

fermentation: in steel tanks at max. 18°C

alcoholic content: 12.5% vol.

total acidity: 5.6 g/l residual sugar: 1.5 g/l



tasting notes:

color: pink, clean, light bright

smell: fresh and aromatic with gooseberry, raspberry, ripe pomegranate, wild berries fruits

on the nose

taste: strawberry, red currant, exotic fruit, lovely acidity and aromatic on the finish

food pairing: a perfect cocktail wine, serve with

fish, vegetables and Asian food

Serve with sunshine......

Ideal temperature to drink: 7°C



PAUL D.

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wine-maker: Paul Direder

size: 26 ha

total annual production:

70.000 bottles

grape varieties: 70% Grüner Veltliner, 20% Zweigelt, 5% Müller Thurgau, 2% Riesling, 1% Muskateller, 1% Frühroter Veltliner, 1% Roter Veltliner

region: Wagram - Austria geography: north west of

Vienna

climate:

continental/Pannonian

soil: loamy loess