

## FRIZZANTE ROSÉ 2021

**Grape:** Zweigelt  
**Soil composition:** loamy loess  
**Altitude** 600 ft  
**Exposure:** north-east  
**Average age of vines:** between 20 and 30 years  
**Farming practice:** sustainable

**Wine production:**  
 harvest time: beginning of October  
 fermentation: slow fermentation in stainless steel tanks around 65 °F  
 2<sup>nd</sup> fermentation in tank Charmant Method

**Alcoholic content:** 12,0 % vol,  
**Acidity:** 6,3 g/l  
**Residual sugar:** 14 g/l  
**Potential:** 2023-2025

**Tasting notes:**  
**Color:** clear light salmon-pink  
**Aroma:** strawberries, blackberry and tart cherry  
**Taste:** aromatic, with fresh strawberry and wild berry fruit, animating and crisp, clean finish

**Food pairing:**  
 great cocktail, aperitif sparkling wine and delicious with sushi / sashimi and spicy food

**Best temperature to drink:** 41-45 °F



SUSTAINABLE  
AUSTRIA



VEGAN

In transition  
to  
organically  
certified

### WINERY Paul-D

Mitterstockstall. Wagram. Austria  
[paul@paul-d.at](mailto:paul@paul-d.at)

Wine-maker: Paul Direder  
Size of winery: 35ha

Region: Wagram – Lower Austria  
Geography: north/west of Vienna  
Climate: continental/pannonian  
Soil: loam and loess