

## Rosé Can

**Grape:** Zweigelt  
**Soil composition:** loamy loess  
**Elevation:** 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:* in steel tanks at max. 64°F

**Alcoholic content:** 12% Vol.  
**Acidity:** 6,0 g/l  
**Residual sugar:** 4,7 g/l  
**Potential:** 2023-2025  
**Size:** 200ml

**Tasting notes:**  
**Color:** soft salmon-pink color  
**Nose:** gooseberry, ripe strawberry, forest honey, berry  
**Taste:** wild berries, pleasant residual sweetness, balanced, light honey note, red fruits.

**Food pairing:** fish, veal, cold cuts, salads, seafood

**Best temperature to drink:** 45-50 °F



### WINERY Paul-D

Mitterstockstall. Wagram. Austria  
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*Wine-maker:* Paul Direder  
*Size of winery:* 35ha

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