

## Zweigelt Rosé 2022

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

**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



In transition  
to  
organically  
certified

### WINERY Paul-D

Mitterstockstall. Wagram. Austria  
[www.paul-d.at](http://www.paul-d.at)

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

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