

## Rosé 2021

**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:** 6,8 g/l

**Residual sugar:** 4 g/l

**Potential:** 2021-2024

### **Tasting notes:**

Color: soft pink color

Nose: fresh, fruity, berry, strawberry

Taste: fresh, red berry, aroma of strawberries, soft on the palate, crisp and dry finish.

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

**Best temperature to drink:** 40-45 °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: 30ha

Region: Wagram - Austria

Geography: north/west of Vienna

Climate: continental/pannonian

Soil: loam and loess