

• *Zweigelt Rosé* *2024*

- *variety: 100% Zweigelt*
soil : loamy loess
elevation: 200 meters
exposure: north-east
age of vines: between 20 and 30 years
Farming practice: sustainable

harvest time: beginning of October
fermentation: was fermented and aged in temperature controlled stainless steel tanks

Alcoholic content: 12,0 % vol.

Acidity: 5,8 g/l

Residual sugar: 3,5 g/l

Potential: 2024-2026

tasting notes:

Color: soft salmon-pink color

Nose: gooseberry, ripe strawberry

Taste: wild berries, pleasant residual sweetness, balanced, ref fruit.

Food pairing:

- *Fish, veal, cold cuts, salads*
- *, seafood*
- *ideal temperature to drink: 49-52°F*
- *Vegan wine*



Weingut Paul D.
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size: 30 acre
established in : 1849
region: Mitterstockstall, Wagram
geography: 60km north/west of vienna
climate: continental/pannonian
soil: loam and loess



AUSTRIAN WINE 



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Bottles/case: 12
Cases/layer: 12
Cases/palett: 60

Weingut Paul D.



Ried Schlossberg



Grüner Veltliner



Loess Soil