

**NAME OF WINE : Rosé**

*grape: Zweigelt  
elevation: 600 ft  
exposure: north-east  
average age of wines: 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.  
total acidity: 6,8 g/l  
residual sugar: 3 g/l  
potential: 2021-2024*

*tasting notes:  
look: light salmon-red color  
taste: fresh, red berry aromas of strawberries and raspberries, crisp, clean, and dry finish.*

*food pairings: fish, veal, cold cuts, salads, seafood*

*Ideal temprature to drink: 40-45 °F*



**WINERY Paul-D**  
Mitterstockstall. Wagram. Austria  
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*wine-maker: Paul Direder  
size: 30ha*

*region: Wagram - Austria  
geography: north/west of Vienna  
climate: continental/pannonian  
soil: loam and loess*