

Zweigelt Rosé 2023



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: 5,2 g/l
Residual sugar: 3,8 g/l
Potential: 2024-2026

Tasting notes:
Color: soft salmon-pink color
Nose: gooseberry, ripe strawberry, 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



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

